

drink

Pierre French 75

Fandango

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Photo: Kelli Udall

The original French 75 cocktail was created in Paris in 1915, and the potent combination of alcohol was described as “like being shelled with the powerful French 75mm field gun.” At Fandango in Pacific Grove, now celebrating 25 years in business, owners Pierre and Marietta Bain offer one of the only full bars in the formerly dry town. Pierre’s version of the French 75 uses Cointreau instead of sugar and cognac instead of gin. “It packs a punch,” he says. Classic menu items like pastas, rack of lamb, paella, sand dabs and veal piccata are offered on the popular menu, though Pierre suggests the soufflé du jour (sometimes prepared with chocolate or chestnut) to pair with a French 75. “We love to make the old drinks,” Marietta says. “It’s a great part of our cocktail history.”

—Sabrina Speidel

INGREDIENTS:

- 1 freshly squeezed lemon
- 1 oz. Cointreau
- 1 oz. cognac
- 6 oz. sparkling wine

PREPARATION:

Fill tall glass with ice, add lemon juice, Cointreau, cognac and sparkling wine. Garnish with a twist of lemon.