

# A Literary Classic

An absinthe cocktail steeped in Sun Valley legend

BY ERICA DUECY

➤ FOR A TASTE OF OLD-SCHOOL SUN VALLEY, MICHEL'S Christiania and Olympic Bar is the place to celebrate after a day on the slopes. There, owner Michel Rudigoz — a former U.S. Olympic alpine ski coach — serves up classic French fare in the dining room, and classic ski lore in the bar. "It's a really popular après-ski spot," says Jan Hegewald, the bar manager. "We get a rotating cast of characters: a lot of locals and ski legends."

The Christi, as regulars call it, has been operating in Ketchum for more than 50 years, changing hands a couple of times along the way. The walls are covered with photographs of pro skiers and celebrity guests, including Ernest Hemingway, who was a frequent guest when he lived here, and even claimed a favorite table.

In a revamp of the bar's cocktail menu this season, Hegewald paid homage to Hemingway in the manner the writer would most appreciate — with a cocktail. More than a mere drinker, Hemingway created a few concoctions of his own, including an aperitif that featured two of his favorite ingredients: Champagne and absinthe. Called *Death in the Afternoon*, the ungarnished cocktail is simple and potent, just like Papa's prose. As Hemingway instructed in his original recipe: "Drink three to five of these slowly."\* That's sure to get the evening started. ●

Rather than the same old après cocktail, why not try something novel?