

Thoroughly Modern Martini

Winter's favorite fruits star in a vivid elixir

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BY ERICA DUECY

FOR JACKSON HOLE'S MOST EXCLUSIVE APRÈS scene, head for the super-luxe Amangani resort, where you'll find an intimate lounge with live acoustic music, rustic decor informed by a modern aesthetic, and the overwhelmingly popular Pomegranate Martini,* a seasonal stunner that expertly showcases the intriguing flavors of blood orange and pomegranate.

Make no mistake — this is not your mother's cloying cocktail. Amangani's version favors complexity over sweetness, with layered notes of citrus, berry, and spice. "It's fruity in a winter sense," says Rachel Cutler, who oversees the resort's food-and-beverage program.

The main ingredient, Charbay blood orange vodka, is a small-batch spirit from Napa Valley, made once each winter from organic blood oranges shredded and macerated in vodka to extract their full spectrum of color and flavor, a process that takes two months. "My flavored vodka is the real thing, bitters and all," says Marko Karakasevic, an owner and master distiller at Charbay. "It has almost a berry flavor to it. It's really citrus-spicy."

To that multidimensional base, Amangani's bartenders add tart pomegranate juice and sweet Pama pomegranate liqueur, with an unexpected dash of rose water for aromatic depth. The refreshing result is a harmonious way to unwind after a day of cold-weather sport, whether you're enjoying the sunset over the Tetons at Amangani, or from your own snowbound hideaway. ❁

