

THE EYE OF HORUS

2 oz Macallan Rare Cask

¼ oz Amaro Nonino™

¼ oz Green Chartreuse™

2 dash orange bitters

1 tablespoon of black
sesame seeds, dried
sumac, coriander, and
saffron (equal amounts)

1 orange peel

COCKTAIL INSTRUCTIONS

In a mixing glass, add the spices and green chartreuse. Muddle until the spices are broken up and the liquid has taken on the yellow hue of the saffron. Add the rest of the liquid ingredients and top with ice. Stir for 20 seconds, so the cocktail becomes thoroughly chilled and properly diluted. Strain through a fine mesh strainer into a rocks glass with fresh ice. Twist the orange peel over top and use as a garnish.

