

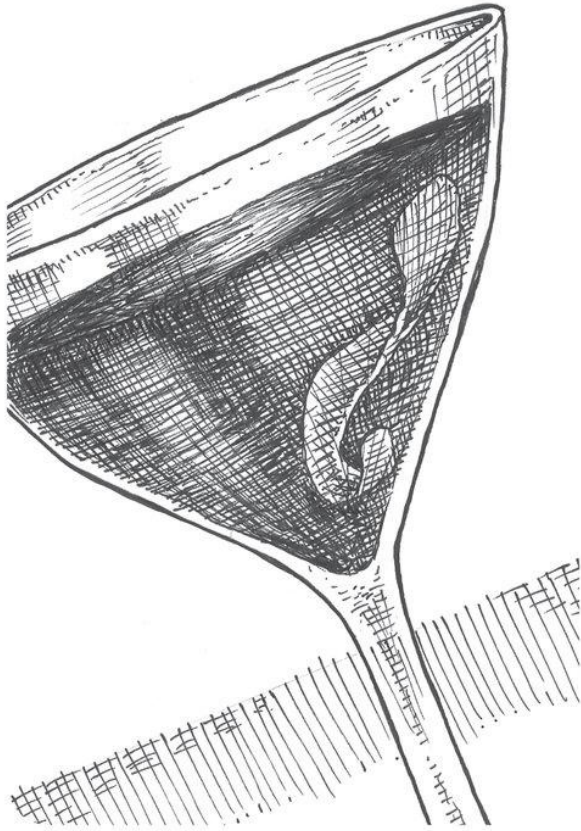


Cocktail Culture | One Negroni for Every Month of the Year

FOOD

By JASON ROWAN

JUNE 9, 2014 5:00 PM



Negroni & the Goat

Chef Stephanie Izard • Girl @ the Goat • CHI

NEGRONI OF THE MONTH: JUNE

- 1 ½ oz Aviation gin
- ¾ oz Aperol
- ¾ oz Carpano Antica sweet vermouth
- ½ oz Averna amaro

Combine all ingredients in a mixing glass

Add ice, stir for 12 seconds

Strain into a chilled martini glass

Garnish with an orange zest

notes

The artist Geoff Brandberg illustrated the 12 cocktails being served up at tonight's Negroni Social at the Rooster Bar in Portland, Ore. A collection of the sketches and their accompanying recipes are available in a [book](#).

For the fourth annual Negroni Social at the Rooster Bar at the rustic Italian restaurant [Nostrana](#) in Portland, Ore., the chef Cathy Whims recruited 11 of her female chef friends to contribute riffs on the quintessentially Italian cocktail. “I don’t know a chef that doesn’t adore a perfect Negroni,” explained Whims about her decision to recruit talent from the kitchen side of the house to dream up cocktail recipes. “As an aperitivo, the Negroni opens up your palate, kick-starts your digestion and prepares you for the meal ahead of you. It actually makes you think about all the flavors your are experiencing, and I think that’s part of why it lends itself to being so relevant to chefs developing their own versions.” And why females? “When we hit on the chef angle, I quickly brainstormed a list of my closest colleagues,” Whims said. “As it turned out, 75 percent of those who I had written down were women and I thought: ‘why not focus on female chefs this next year?’” The impressive roster of contributors includes Gabrielle Hamilton of [Prune](#) in N.Y.C. (who waxes poetic about Negronis in her autobiography, “Blood, Bones & Butter: The Inadvertent Education of a Reluctant Chef”), fellow PDXer Naomi Pomeroy of [Beast](#) in Portland and Nancy Silverton from L.A.’s [Osteria Mozza](#) and [Pizzeria Mozza](#) (who happens to have just

won the James Beard Outstanding Chef award). All the recipes are rich with culinary touches: Beefeater gin infused with pink peppercorns makes an appearance, as do smoked kumquats, celery juice and sugared rhubarb curls.

The inspiration for this year's romp, which takes place the day after the conclusion of the globally celebrated **Negroni Week**, is Maurice Sendak's illustrated children's book "In the Night Kitchen." Tonight, invited guests will dress on theme and sip all 12 of the concoctions, which the artist Geoff Brandenburg illustrated in the manner of Sendak's casual pen-and-ink drawings. His sketches will grace the pages of a **recipe-book-cum-calendar**, sales of which will benefit the local charity **Outside In**. Each month, the Rooster Bar will serve up the designated chef's libations. For those not lucky enough to attend tonight's fete, the drinks dedicated to the summer months and their accompanying recipes are in the slideshow above.