

# Arrive

MAY/JUNE 2012

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# Shine On!

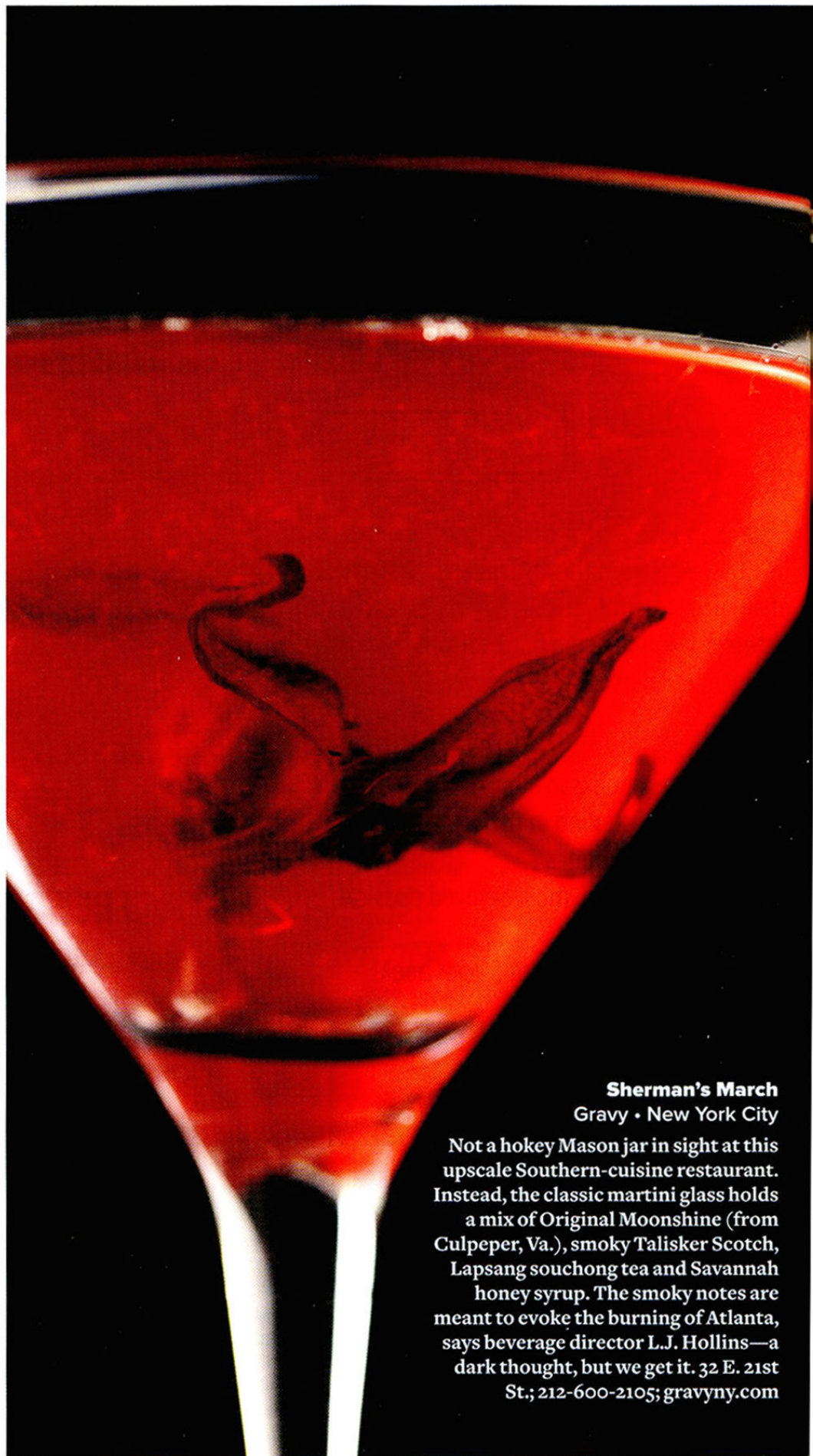
Moonshine—that clear, unaged corn or grain whiskey also known as white lightning, white dog or white whiskey—is showing a new sophistication

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**S**ure, it still has down-home connotations, and frankly, that's part of its charm. But unlike the Prohibition-era stuff made in great-grandpa's bootleg still, the new moonshine is surprisingly smooth and full of character. Most importantly, these spirits are inspiring even Yankee bartenders to experiment with creative drinks. Here are a few worth a try.

—By Kara Newman



**Sherman's March**  
Gravy • New York City

Not a hokey Mason jar in sight at this upscale Southern-cuisine restaurant. Instead, the classic martini glass holds a mix of Original Moonshine (from Culpeper, Va.), smoky Talisker Scotch, Lapsang souchong tea and Savannah honey syrup. The smoky notes are meant to evoke the burning of Atlanta, says beverage director L.J. Hollins—a dark thought, but we get it. 32 E. 21st St.; 212-600-2105; gravyny.com



**Corn Mary** LaCroix • Philadelphia

Bloody Mary lovers, take note! This sweet-tart-spicy libation dresses up Philadelphia Distilling's locally made XXX Shine with spicy rhubarb purée and housemade pepper bitters, garnished with a stalk of fresh rhubarb. *The Rittenhouse Hotel*, 210 W. Rittenhouse Square; 215-546-9000; [lacroixrestaurant.com](http://lacroixrestaurant.com)

**Main Street** Trummer's on Main • Clifton, Va.

Although the traditional version of this drink is made with aged bourbon plus lime and cinnamon molasses, it's also available with Wasmund's Single Malt Spirit, an unaged, 100 percent barley spirit made by distiller Rick Wasmund at the Copper Fox Distillery in Sperryville, Va. After putting in the barrel time, this spirit becomes an acclaimed, copper-colored single malt whiskey. 7134 Main St.; 703-266-1623; [trummersonmain.com](http://trummersonmain.com)

**Spettro** Fiola • Washington, D.C.

In a riff on the classic Sazerac, bar manager Jeff Faile mixes Buffalo Trace White Dog Wheated Mash in a pastis-rinsed glass with Zucca, an Italian amaro, then garnishes the drink with a lemon twist. 601 Pennsylvania Ave. N.W.; 202-628-2888; [fioladc.com](http://fioladc.com)

**White Boy Manhattan** Area Four • Cambridge, Mass.

Area Four bills itself as a hybrid bakery/bar emphasizing all things local, organic and sustainable, including local spirits. In that context, this sprightly drink makes perfect sense. It's made with Bully Boy white whiskey from Boston's first craft distillery, plus Cocchi Americano (an Italian aperitif wine) and Regan's orange bitters. 500 Technology Square; 617-758-4444; [areafour.com](http://areafour.com)

STILL LIFE

A handful of distilleries north of the Mason-Dixon Line make moonshine worth a guzzle



**Bully Boy Distillers white whiskey (Boston):** Clean, mellow, and USDA-certified organic. [bullyboydistillers.com](http://bullyboydistillers.com)



**Kings County moonshine (Brooklyn, N.Y.):** From a distillery in the historic Brooklyn Navy Yard, this moonshine recently won Best in Category for corn whiskey at the American Distilling Institute's Craft Spirits Conference. [kingscountydistillery.com](http://kingscountydistillery.com)



**XXX Shine whiskey (Philadelphia):** From Philadelphia Distilling, which also makes Bluecoat dry gin, comes this edgy little corn whiskey, distilled to 88.8 proof. [shinewhiskey.com](http://shinewhiskey.com)



**Hudson New York Corn Whiskey (Gardiner, N.Y.):** The unaged foundation for small-batch distiller Tuthilltown's acclaimed Hudson Baby Bourbon. [tuthilltown.com](http://tuthilltown.com)



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