

FOOD ARTS

AT THE RESTAURANT AND HOTEL FOREFRONT

MORNING JOLTS

BAR BIZ WHEN MIXING FOR THE EARLY CROWD, BARTENDERS ARE STUDYING THE BRUNCH MENU AND THINKING BEYOND THE BASICS. JEFFERY LINDENMUTH REPORTS.

At **The Smith**, in Manhattan, Sunday brunchers are treated to a complimentary Mimosa, Bloody Mary, or the house Passion Punch, which lures with tropical juice while pushing the boundaries of brunch drinks with its rum base, according to co-owner **Jeffrey Lefcourt**. "Passion fruit has a flavor people are into. It has nice acidity and tartness, so it works with the food. Frankly, the Bloody Mary does not match with many dishes, but our popular brunch foods like French toast, waffles, and pancakes actually benefit from the touch of sweetness in this drink," says Lefcourt. To make the Passion Punch, combine 1 1/2 oz. light rum, 1/2 oz. fresh lime juice, 1 oz. simple syrup, and 1 oz. passion fruit juice in a high-ball glass with ice. Garnish with a lime wheel.



Each brunch guest at **The Smith** in Manhattan receives a classic Bloody Mary (previous page) or Mimosa (above, left). A touch of sweetness in the house rum-based Passion Punch complements specialties such as a potato waffle with spinach, caramelized onion, and poached egg. Photos by Morgan & Owens.

Hot Stuff Coming Through.

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