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Absinthe Makes the Heart Grow Fonder

inspired by the Corpse Reviver No. 2 and



Édouard Manet French, 1832-1883 Le Buveur d'absinthe, 1860 Etching and aquatint Acquired through the Museum Membership Fund 61.099

2 oz gin 2 oz Čointreau 2 oz Lillet Blanc 2 oz lemon juice Splash of absinthe

Combine ingredients in a cocktail shaker with ice, shake, and strain into martini glasses. Serves two.

"Lafayette, we are here!"

inspired by the French 75 and



Jean-Antoine Houdon French. 1741-1828 Life mask of the Marquis de Lafayette, 1785 Gift to Cornell University from Arthur H. Dean, Class of 1919, and Mary Marden Dean 74.010.002

2 oz gin 1 1/2 oz fresh lemon juice 1 1/2 oz simple syrup 4 oz Champagne or sparkling wine Long spiral lemon twist, for garnish

Combine gin, lemon juice, and syrup in a cocktail shaker, shake until frosted. Pour into champagne flute or preferred glass, top with Champagne, and garnish. Serves two.

At-home drink suggestions courtesy of Andy Weislogel, PhD '00, the Seymour R. Askin, Jr. '47 Curator of Earlier European and American Art at the Herbert F. Johnson Museum of Art.