

LAGUNA BEACH

Magazine

WATERMARC: WARM SEA SALTED CARAMEL MARTINI



Photo by Eric Buker/dreamEproductions.com

This eye-catching layered drink is the perfect nightcap to warm you up during chilly winter months. Joseph Guillena, director of operations, retooled one of Watermarc's steamed martinis to give it some serious "wow" factor. To assemble the masterpiece, bartender Anthony McLeod steams milk and equal parts John D. Taylor's Velvet Falernum, butterscotch schnapps and Tuaca vanilla-citrus liqueur, then pours the warmed mixture (reserving the foam) into a martini glass prepared with caramel sauce and sea salt in the bottom. Next, he pours espresso into the glass, using a spoon to direct it into a middle layer. On top, the foam is mixed with a bit of espresso to create a painted look, garnished with a couple of espresso beans. "[As you drink it,] the caramel melts and it gets richer as you go," Anthony says. It looks almost too beautiful to drink, but after one sip, it's too good to put down. (949-376-