THE ART OF CELEBRATING

Best Fall Cocktails To Try This Season



Let's talk fall cocktails. When I think of fall, I immediately go to crisp, sunny days and sweaters (my favorite!) and all that fall brings with it. Which for a passionate hospitality maven, always includes the flavors of fall in cocktails. Layers of deeper flavors, seasonal fruits and organically produced essences are what we start with when we begin to curate our fall cocktails at Gene & Georgetti. I am including four on my favorites that definitely make fall fabulous.

Gene & Georgetti was founded in 1941 by Gene Michelotti and his partner Alfredo Federighi, who was nicknamed "Georgetti" after a famous Italian cyclist. Located in the heart of River North, Gene & Georgetti is Chicago's oldest and one of its finest steakhouses. Partners Gene and "Georgetti" worked hand in hand to establish the reputation of excellence that is continued through today.

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Best Fall Cocktails To Try This Season BY GENE & GEORGETTI GENEANDGEORGETTI.COM

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SEASONAL COLLINS

Equal parts 1 1/2 oz. of gin,
Sweet vermouth and campari.
Build in rocks glass, garnish with orange.



Photography: Soda Fountain Photography

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46 | THE ART OF CELEBRATING





- 2 oz bourbon
- 1 oz winter spiced syrup
- 2 dashes angostura bitters

Build in a rock glass over fresh ice, top with cherry.





WHISKEY SOUR

- 2 oz jack whiskey
- 1 oz gingerbread syrup
- 1/2 lemon squeezed
- Dash of averna
- Dash of bitter

Build in a shaker, shake, strain over fresh ice in rocks glass.



Gene & Georgetti is pleased to present classic dishes, new favorites and a variety of other options (including gift baskets and merch) to enjoy with us and wherever you are! geneandgeorgetti.com



CLASSIC NEGRONI

- 2 oz choice of either vodka or gin
- 1/2 squeezed lemon or 1/2 oz lemon juice
- 1/2 oz grapefruit juice and apple cider
- 1oz winter spiced syrup

Build in a shaker, shake all ingredients together. Strain over fresh ice in a collins glass. Garnish with cranberries.

