



FIG AND FIZZ



One of our more interesting cocktails, the tea is sweetened by seasonal figs and brightened by Meyer lemon. Topped with Blanc de Noirs with a touch of freshly grated nutmeg, it's savory, seasonal and sure to be a crowd pleaser.

Makes 1

2 oz cold black tea
3/4 oz fig shrub or fig simple syrup
Dash of Meyer lemon bitters
2-3 oz Chandon Blanc de Noirs
Nutmeg

Pour the tea, fig shrub and bitters into a shaker. Add ice and shake. Strain into a coupe. Top with the Blanc de Noirs. Grate a pinch of nutmeg over the top and serve.