Matt McMullin, bartender at The Restaurant, shares his expertise and recommendations for wintertime at The Cheshire:

Q: What is your favorite drink to make and why?
A: Dutch Apple Baby because the apple martini was created wrong. It has been my mission to recreate it, the right way.

Q: What drink would you recommend for an after-dinner drink?
A: Our Corsican Negroni. It is a lighter version of a classic Negroni which goes great after a heavy meal.

Q: What is your beverage of choice at the moment?
A: A heavy Belgium Tripel

Q: What is your recommendation on a wintertime drink?
A: 50 Shades of Earl Grey - Here’s what it contains:
- 1oz Cointreau
- 1oz Sorel (hibiscus and herb liqueur)
- Clove simple syrup
- Earl Grey Tea

Bartenders’ Picks:
Basso’s Aaron Cromberg
Fall of the Roman Empire
Ingredients: Sailor Jerry, Drambuie, My Amaro, clove simple syrup, topped with cider

The Restaurant’s Matt McMullin
Squ Style
Ingredients: Korean Sake, Rumchata, spicy chocolate bitters

It is the perfect season to join us for a drink at The Cheshire. Whether you are looking to pair your drink of choice with classic American fare at the Restaurant or the Italian-inspired cuisine at Basso, both bartenders will mix up something that will keep you warm all winter long.
WEEKLY HAPPENINGS AT THE CHESHIRE

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**HAPPY HOUR AT BASSO | MON – SAT: 4:30 PM – 6:00 PM**
Amazing specials on Italian menu favorites, beer flights, beer pints, Italian wine and specialty cocktails

**HAPPY HOUR AT THE RESTAURANT | TUES – SAT: 4:30 PM – 6:00 PM**
Faire Fare (Small Plates) for five dollars, along with half off select drinks - including, specialty Absinthe cocktails and $5 glasses of wine

**SUNDAY BRUNCH AT THE RESTAURANT | SUNDAYS: 10:00 AM – 2:00 PM**
Sweet and savory brunch favorites and a unique assortment of cocktails

**SUNDAY SUPPER AT THE RESTAURANT | SUNDAY: 5:00 PM – 8:00 PM**
Multi-course meal of fried chicken and incredible sides served family style

**BASSO REWIND PRESENTS THROWBACK THURSDAY | THURSDAYS: 9:00 PM – 1:00 AM**
Throwback prices on beer, cocktails, wine and shots, and a DJ playing 80s and 90s music

**BASSO’S LATE NIGHT UNDERGROUND | MON – THURS: 10:00 PM – 1:00 AM**
Specials on drinks, pizza and late night fun

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START YOUR DAY AT THE MARKET

Stop by the Market and enjoy our customer-favorite - Bacon Egg and Avocado Breakfast Sandwich. Crafted with eggs from Ben Robert’s Heritage Poultry and Eggs, thick sliced bacon from Rain Crow Ranch Pasture Pork, avocado, pepper jack cheese from Marcoot Jersey Creamery and house-made lemon aioli – all on wheat toast. It’s the perfect companion for your daily morning coffee, hot tea, smoothie or hot beverage from our espresso bar.

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SMOKED TROUT WITH ALMOND BUTTER & POACHED PEAR

**VALENTINE’S DAY AT THE CHESHIRE**

Escape to The Cheshire for a romantic get-away and an incredible dining experience for Valentine’s Day.

**The Restaurant and Basso:** Both offer special additions to their menus in celebration of Valentine’s Day. Reservations strongly encouraged.

**The Cheshire Hotel:** To commemorate Valentine’s Day, The Cheshire is providing packages perfect for your loved one, including chocolate covered strawberries, champagne and more. Bundled dining and hotel packages available. Call (314) 647-0442 to book a reservation or visit cheshirestl.com.

**SPOTLIGHT ON: FOX AND HOUNDS**

A longtime favorite of both Cheshire hotel visitors and St. Louisans alike, The Fox and Hounds is a traditional pub and the perfect setting to warm up this winter. Enjoy a cold pint and a delicious bite to eat in this traditional, cozy pub. Pull up a stool at the bar or relax in a plush chair by the big stone fireplace and choose a favorite from the extensive drink list including the dozens of different varieties of Irish, American and Scottish whiskey. A small plates menu will ensure that your cocktail of choice can be enjoyed alongside a savory lunch, dinner or late night snack. Enjoy live music every Friday and Saturday night 8 – 11 pm.

**By Executive Chef Patrick Connolly of Basso**

**Makes 16 hors d’oeuvres**

**Ingredients and Directions:**
For the trout mousse:
- 8 oz smoked trout
- 2T cup crème fraiche
- ¼ cup cream cheese
- zest of 1 lemon
- salt and pepper to taste

- Combine all ingredients in a food processor or with a spatula by hand

For the almond butter:
- 1 cup toasted almond flour
- ½ cup brown simple sugar (1T brown sugar + ½ cup hot water)
- ¼ cup olive oil
- ½ t salt

- Combine all ingredients (preferably in a blender)

For the poached pear:
- 2 Bosc pears, peeled, halved and cored
- 750 mL red wine
- ¼ cup brown sugar
- 5 cloves
- 1 cinnamon stick
- 1 star anise

- Combine all ingredients in a small pot, cover, and simmer on low for 1 hour

To finish:
- 2 sprigs of tarragon
- 1 baguette, cut into ½ in crostini on a bias and toasted
- Spread a bit of the almond butter onto each crostini
- Quenelle a bit of the smoked trout and place onto each
- Slice the poached pear and lay a slice on each
- Garnish with a leaf of tarragon
- Serve cold or at room temperature