



The Amelia -- *From our Nordstrom Bars*

Ingredients (*Per Cocktail*)

5 fresh blackberries
1 teaspoon sugar
1 3/4 ounce Grey Goose Vodka
1 ounce St. Germain
1 ounce freshly squeezed lemon juice
ice to fill

Garnish

mint sprig
superfine sugar

1. Chill martini glass by filling it with ice and topping off with water.
2. In a cocktail shaker, muddle blackberries and sugar until thick and pulpy.
3. Add vodka, St. Germain, lemon juice and one scoop of ice.
4. Cap and shake vigorously 20 times.
5. Discard ice and water in now-chilled martini glass. Swipe lemon or clean, damp sponge across half the rim of glass. Dip moistened area in superfine sugar to garnish.
6. Double strain shaker into martini glass using fine mesh sieve.
7. Smack mint sprig (gently hold in one hand and hit it against your other hand) and float sprig on top to garnish.