



Negroni

- ½ jigger Campari**
- 1 jigger gin or vodka**
- 1 jigger sweet red vermouth**

Stir well with ice and strain into chilled cocktail glass. Garnish with orange or lemon peel. May be served on the rocks with splash of club soda.

Bernini Bristol

- 1½ jiggers Campari**
- 2 teaspoons Rose's lime juice**
- Sparkling mineral water (Fugi or Perrier)**

Shake Campari and Rose's lime juice well with ice and pour over ice into highball glass. Fill up with mineral water; garnish with lime twist.

Caviale con Fagioli

This distinctive blend of white beans, caviar, herbs, and olive oil and lemon juice is a specialty of the famed Florentine restaurant *Paoli*, housed in the cellar of a thirteenth century castle in the heart of Florence. The famed white beans of Tuscany are virtually impossible to find in the U.S., short of smuggling them in your pockets, but Great Northern beans, cooked according to the instructions on the package, are a fair substitute. In a pinch, use the small canned white Puerto Rican beans found in Spanish sections of supermarkets.

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| 4 cups cooked white beans, drained | ¼ teaspoon thyme |
| ½ -¾ cup olive oil | 2 tablespoons chopped parsley |
| 3 tablespoons lemon juice | ½ teaspoon chervil |
| 2 teaspoons tarragon vinegar | 6 ounces beluga caviar |
| ½ teaspoon oregano | Pepper mill filled with pepper corns |

Place the beans in a salad bowl, cover, and chill until ready to serve. Place olive oil, lemon juice, and vinegar in screw-top jar and shake well; set aside. Crush oregano, thyme, parsley, and chervil with mortar and pestle; add to oil in jar; shake and refrigerate until serving time.

To serve: Bring salad bowl to cocktail table. Toss beans lightly with dressing; add caviar and toss gently. Serve in small consommé cups; pass pepper mill; instruct guests to grind pepper to suit taste.

Yield: About 6 servings.