

FULL BLAST!

British new-wave warriors the Noisettes turn up the volume at Raines Law Room, Manhattan's newest speakeasy, while pricking their palates with the sharpest spirits in town.

PHOTO BY VICTORIA WILL STYLING BY WILSON MATTHEWS III



LEFT TO RIGHT:
JAMIE MORRISON WEARS HIS OWN
CLOTHES SHINGAI SHONIWA WEARS
DRESS BY DIANE VON FURSTENBERG
DIAN SMITH WEARS JACKET BY
VERSACE SCARF BY JOHN VARVATOS.

SPYGLASS

(1 dash Fee Brothers Cherry Bitters, 1/2 oz. Fee Brothers Orgeat, 1/2 oz. fresh lemon juice, 1 oz. 18-year Flor de Caña aged rum; shake hard with ice and strain into a cocktail glass, top with Moët & Chandon Imperial champagne, garnish with a brandied cherry.)

SHINGAI SHONIWA: This tastes like a tropical storm. But you're with a very peaceful person, nuzzled up in a cabana with no front door, and you can see the storm raging outside. After two of these, you both decide to take your clothes off and run naked into the storm, along the beach, watching the lightning electrocute all of the nautical species. It paves the way to a lot of imaginative thinking.

BIJOU

(1 dash Regan's Orange Bitters No. 6, 1 dash Fee Brothers Orange Bitters, 1 oz. Carpano Antica Italian vermouth, 1 oz. Green Chartreuse, 1 oz. Plymouth gin; stir briskly until arctic cold and strain into a cocktail glass, garnish with a lemon twist.)

SS: This is like a candyfloss knuckle. It's got that juxtaposition of strength—the taste and intensity hitting you straight away—but it doesn't linger too long, and then leaves behind it a wake of softness.

WIDOW'S KISS

(2 dashes Angostura Bitters, 3/4 oz. Yellow Chartreuse, 3/4 oz. Benedictine, 2 oz. Laird's Bonded Applejack; shake hard with ice and strain into a cocktail glass, garnish with a lemon twist.)

JAMIE MORRISON: This is a rock 'n' roll drink. You can tell it's doing dangerous things to you. After four of them, you're going to have to be carried out of wherever you are, or you'll end up giving all of your money to a homeless person.

AVIATION #2

(3/4 oz. fresh lemon juice, 1/2 oz. Maraska Maraschino, 1 tsp. Creme de Violette, 2 oz. Plymouth gin; shake hard and strain into a cocktail glass, garnish with a brandied cherry.)

SS: It's got crushed ice in it, and I'm not a big fan of ice, although I like the shaking, the rhythm of it. We need to get a cocktail percussion section!

THE CHERRY

(Soaked and aged in 100 proof Rittenhouse rye, 151 proof Bacardi rum, Maraska Maraschino and sugar.)

SS: My cold's gone! I feel like Eve in the Garden of Eden. I'll be right back [ducks behind the bar]. I needed to hide for a second—it's the only way I could deal with this sensation. It's pretty tangy, isn't it? It's going into my gums! Is this novocaine?

The Noisettes' second album, *Wild Young Hearts*, will be released this month on Mercury Records.