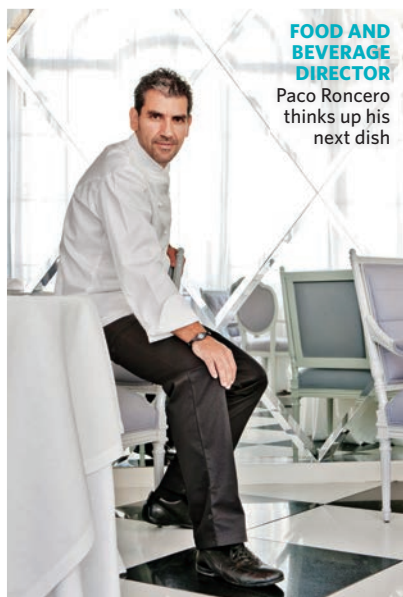


➤ the Night Together” and a video of fluttering butterflies that is beamed onto the side of your plate just before real butterflies flutter out of the ceiling. Even the temperature and humidity change. (Roncero hopes that next season’s show will include food that floats on air, as well.) With all this going on it would be easy not to notice the virtuosity of the actual food: 17 courses of Mediterranean-influenced technological wonder. Just before the butterflies appear, for example, diners are served a “false risotto,” made of calamari chopped into rice-size chips and blended with green curry sauce.

“The food is always the most important thing,” says Roncero. “In the past we’ve seasoned it with salt and pepper. Now we’re trying to season it with emotion, too.”



FOOD AND BEVERAGE DIRECTOR

Paco Roncero thinks up his next dish

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TO EACH HIS OWN
The West Side Highway at Chefs Club by Food & Wine

MANHATTAN COLLEGE

A Colorado bar teaches guests how to find the perfect version of the classic cocktail

Bourbon or rye? Single barrel or blended? Traditional sweet vermouth, Antica or Punt e Mes? Though it might seem simple, the classic Manhattan cocktail is more complicated than James Bond’s classic martini. So Anthony Bohlinger, executive bar director at Chefs Club by Food & Wine in Aspen, Colo., developed his make your-own Manhattan menu to help guests navigate their options and learn to personalize the cocktail.

“I designed the menu so you can’t have a bad combination of ingredients,” Bohlinger says. Visitors simply pick a whiskey, then move on to a related vermouth and bitters, then add a garnish or two and perhaps a modifier for extra flavor or a personal touch. Here, Bohlinger tells us how to make the bar’s most popular recipe, the West Side Highway. —**AMBER GIBSON**

West Side Highway

- ▶ 2 oz. High West Son of Bourye American whiskey
- ▶ 4 dashes Angostura bitters
- ▶ ¼ oz. Aperol
- ▶ Brandied cherry
- ▶ ¾ oz. rosemary-infused Carpano Antica vermouth
- ▶ Sprig of thyme

To infuse the vermouth, place five rosemary stems in a liter bottle of Carpano Antica and let steep for several days. Strain. To make the cocktail, combine all liquid ingredients over ice in a mixing glass. Stir for 20 seconds. Strain into a chilled coupe glass. Garnish with the sprig of thyme and brandied cherry.