

**Couture Cooler Cocktail**  
**Chef Somer Perez of The Royalton**

**Yield: 1 Serving**

**Ingredients:**

1 cup whole cherries, pitted and de-stemmed.  
1 oz. Fresh Lemon Juice  
2 oz. Simple Syrup  
2 oz. Bluecoat Gin

**Method:**

In the Bar Boss, combine the cherries with the lemon juice and simple syrup. Blend on setting #1 until puree is smooth and frothy. (Cherry bits are ok). Pour puree into a mixing glass and add the Bluecoat. Shake and strain into a highball glass filled with ice and garnish with a lemon wedge and a whole cherry.