

Presented by:

**DOWN  
TOWN  
ALLIANCE**



# DINE AROUND DOWNTOWN

COOKING  
AT HOME  
EDITION



A Cook-Along Series Hosted by **Rocco DiSpirito**

**MANHATTA**

Thursday, December 8, 4:00pm ET

We are excited for you to join Rocco DiSpirito as he chats with Head Bartender Cameron Winkelman of **Manhatta**. Cameron will show participants how to make two of his unique signature cocktails to celebrate the season – Manhatta's Holiday Nog and Hot Buttered Pumpkin

## PLEASE DONATE

This event is **FREE** and we encourage you to support  
**No Kid Hungry**, a food-security charity chosen by Manhatta.



## ABOUT MANHATTA

Manhatta (28 Liberty Street) – Manhatta is a love letter to New York City. Perched sixty floors above the streets, the restaurant is inspired by the people who gravitate here. Helmed by Executive Chef Justin Bogle, its constantly evolving menu marries traditional technique with contemporary creativity — resulting in focused dishes that defy expectation. Manhatta serves inspired fare that reflects Chef Bogle's distinguished career path. The restaurant's updated vision channels the confidence and individuality of the city, with a playful spirit and refreshing point of view.

## MEET THE HEAD BARTENDER

**Cameron Winkelman** – Cameron joined the 2022 reopening team of Manhatta as Head Bartender, overseeing an innovative cocktail program that celebrates New York City. Cameron's introduction to hospitality started in Seattle, where he worked as both bartender and general manager while attending the University of Washington. In 2016, Cameron moved to NYC and stepped behind the bar at Seamstress on the Upper East Side. The following year, he took his skills to The Polynesian, Major Food Group's tiki bar and lounge. Furthering his mission to train with the best bartenders in the world, Cameron joined Nico de Soto and Greg Boehm's award-winning program at Mace, where he developed a greater appreciation for unexpected flavor pairings and eventually assumed the role of head bartender. He subsequently studied a more classic and approachable style at Dante, mastering the art of the Italian cocktail. At Manhatta, Cameron takes a culinary approach to cocktails. Inspired by New York's melting pot, he utilizes flavors from around the world to create a fun, unusual and impressively creative cocktail list.

## ENTER TO WIN

**POST YOUR PLATE!** Participants are encouraged to make the cocktails themselves and post a picture of their creation via **Instagram** with **#DineAroundAtHome** and tag **@DowntownNYC** to enter to win a personal 30-minute private virtual cocktail tutorial with Head Bartender Cameron Winkelman. Be sure to tag **@Manhatta\_NYC** too! The entry window for posting begins at the end of each Cooking at Home demonstration and is open until the following Monday at 11:59pm ET.

For more details, visit **DowntownNY.com/DineAround**

[Terms & Conditions may apply.]

This project is part of a continuing effort by the Alliance to support businesses that have been adversely impacted by the COVID-19 pandemic. From educating local business owners about available funding opportunities and convening working groups, to communicating timely information, the Alliance is actively working to help Lower Manhattan's business community throughout the recovery phase with dedicated marketing programs and initiatives.

### About the Alliance for Downtown New York

The mission of the Alliance for Downtown New York is to provide service, advocacy, research and information to advance Lower Manhattan as a global model of a 21st century Central Business District for businesses, residents and visitors. The Downtown Alliance manages the Downtown-Lower Manhattan Business Improvement District (BID), serving an area roughly from City Hall to the Battery, from the East River to West Street. For more information, visit [DowntownNY.com](http://DowntownNY.com) or follow us on Facebook, Instagram and Twitter @DowntownNYC.

## Manhatta's Original Holiday Cocktails

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*NOTE: Like your favorite holiday fruitcake, these cocktails taste better with age. These cocktail recipes require advance planning. Please read through entirely and decide what timing for each step listed works best for you, as all the ingredients and multiple components are pre-prepared. It is recommended that you make each component in the order below, then combine them as instructed, and let all rest in your refrigerator until ready to enjoy.*

### Manhatta's Holiday Nog

**YIELDS:** 1.5 Qts (48 fl oz or 6 cups)

#### INGREDIENTS:

- 1 ½ Tbsps unsalted butter
- ½ oz (12 grams) chopped hazelnuts
- 2 cups (17 fl oz or 500 ml) Whiskey – *Wild Turkey 101 Bourbon preferred*
- 5 large eggs
- ½ Tbsp demerara sugar
- 3 oz (6 ½ Tbsps or 90 grams) light brown sugar
- 15 fl oz (425 ml) almond milk - *unflavored / unsweetened*
- 11 ½ fl oz (325 ml) heavy cream
- ½ tsp **pandan** extract
- ¼ tsp vanilla extract
- 2 tsps (10 ml) St Elizabeth Allspice Dram
- 4 ¼ fl oz (125 ml) Pedro Ximénez (PX) Sherry
- Nutmeg, freshly grated for garnish

#### METHOD:

##### **STEP 1:** The Toasted Hazelnut + Brown Butter Fat-Washed Whiskey

In a small saucepan over medium heat, cook the butter and chopped hazelnuts for approximately 3 to 5 minutes until it becomes a deep golden brown and emits a nutty aroma. Pour the butter/nut mixture into a wide-topped freezer-safe container (not plastic), combine it with the whiskey and set aside to cool for about one hour or more. While the mixture is cooling, gently stir every few minutes. Place the container in the freezer for a few hours until the fat has solidified and sits atop the liquid. Carefully remove and discard the hardened butter/nut layer. Strain the remaining liquid through a fine mesh strainer first, then again through a coffee filter. Save 6 fl oz (183 ml) of this mixture for the recipe, and set aside the rest for use in other cocktails.

##### **STEP 2:** The Nog

Using an immersion or traditional blender\*, combine the eggs and sugars and blend until fully incorporated. Add almond milk, heavy cream, pandan extract, and vanilla extract, then blend until fully incorporated. Finally, add the allspice dram, PX Sherry, and 6 oz of the fat-washed whiskey, then blend again until fully incorporated. Store in bottles or quart containers in the fridge. Keep chilled until ready to serve. Before serving, it is best to blend quickly in a blender or to use a stick blender wand for a few seconds to aerate and fluff up the egg nog. Pour into a mug and top with grated nutmeg.

\*If the blender isn't large enough to accommodate the full recipe, you can do it in batches and combine in a large deep bowl or vessel before storing.



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## Hot Buttered Pumpkin

**YIELDS:** 1 ⅓ qts (42 fl oz or 5 ¼ cups)

### INGREDIENTS:

- 1 whole allspice pod
- 2 whole green cardamom pods
- 2 whole cloves
- 1 stick cinnamon
- 1 cup coconut water
- ½ vanilla bean, split and scraped
- 2 shy tsps (3 grams) black tea
- 1 lime - zested (2 tsps) and juiced (2 Tbsps)
- 5 ½ oz (156 grams) sugar
- 17 ½ fl oz (500 ml) of your favorite spirit
- 2 ⅔ oz (75 grams) dried figs
- 2 ½ fl oz (75 ml) sweet potato juice
- 2 ½ fl oz (75 ml) pumpkin puree
- 1 oz (2 ½ Tbs or 37 ml) pineapple juice
- 4 fl oz (125 ml) lime juice (4 -5 limes)
- 1 ½ cups (375 ml) soy milk – *unsweetened/unflavored*
- ¼ cup pumpkin butter

### METHOD:

#### STEP 1: Spiced Coconut Water

Coarsely grind the spices in a spice grinder, then gently toast in a small saucepan until fragrant. Once fragrant, add coconut water and bring to a boil. Remove from heat and add the vanilla, tea, zest, and sugar. Stir to combine, then cover and allow to rest overnight on the counter. Using a fine mesh strainer, strain and store in a lidded jar.

#### STEP 2: Fig Booze

Blend your chosen favorite spirit and dried figs in a Vitamix (or high powered blender) on high until fully emulsified and smooth. This can be done ahead of time too.

#### STEP 3: Clarified Milk Punch

Combine the Fig Booze and strained Spiced Coconut Water with the lime, sweet potato juice, pineapple juice, and the puree. Set aside.

Next, in a large non-reactive container add the soy milk (either at room temp or slightly warmed) then drizzle fresh lime juice over the top. Gently stir until the soy milk has visibly curdled.

Once curdled, begin making the Clarified Milk Punch by pouring the combined juice mixture into the container with the curdled soy milk. Gently mix and allow to rest 6 hours or longer in the refrigerator.

#### STEP 4: Rest, Strain + Enjoy

After the mixture has rested, gently pour through a cheesecloth lined chinois. Being careful not to disturb the nest of curds that has formed on the cheesecloth, repeatedly pour the mixture back through the chinois until the liquid comes through clear. Once the liquid is clear, pass one last time through a coffee filter to remove any remaining milk solids. Bottle in sterile containers until ready to use.

Warm the completed cocktail in a crockpot or gently heat over the stove in a teapot until ready to serve. Place a teaspoon of pumpkin butter in your favorite holiday mug and top with the warmed Cocktail.