



In honor of the legendary dancer and choreographer Paul Taylor, this cocktail, The Taylor Twist, captures the bold, expressive movement and innovative spirit that defined his career. Like his groundbreaking choreography, this drink blends unexpected elements to create something both daring and harmonious. With a balance of vibrant citrus, herbal notes, and a touch of spice, it reflects Taylor's ability to blend grace with intensity, modernity with tradition. Each sip is a celebration of his fearless approach to dance and his lasting impact on the world of modern choreography.

INGREDIENTS:

2 oz Bourbon

(for boldness and strength, representing Taylor's powerful movement)

1 oz Aperol

(for vibrant citrus and slight bitterness, symbolizing the daring spirit of his choreography)

½ oz Fresh Grapefruit Juice

(adding a bright, refreshing contrast)

½ oz Honey Syrup

(to balance the boldness with a touch of sweetness)

A dash of Chili Bitters

(for a subtle spice, representing the intensity of Taylor's performances)

Grapefruit wedge or a sprig of rosemary, for garnish

INSTRUCTIONS:

1. Prepare your glass: Chill a rocks glass and add an optional salt rim for a touch of sophistication.
2. Shake with flair: In a shaker filled with ice, combine bourbon, Aperol, grapefruit juice, honey syrup, and chili bitters. Shake vigorously to blend.
3. Strain and serve: Strain the mixture into your chilled rocks glass over a large ice cube.
4. Garnish: Garnish with a grapefruit wedge or a sprig of rosemary to evoke the sharp, expressive lines of Taylor's choreography.