

VIRTUAL DATE NIGHT

DALLAS MUSEUM OF ART

LAVENDER 75



3 ounces gin
1 ounce lemon juice (about 1 lemon)
1 ounce lavender syrup (recipe below)
Sparkling wine to top

Make lavender syrup: combine 1 ½ cups sugar, 1 cup water, and 3 tablespoons dried lavender in saucepan and bring to a boil. Reduce heat and simmer for 15 minutes. Allow syrup to cool; then strain.

Combine gin, lemon juice, and lavender syrup in a cocktail shaker with ice. Shake to mix. Strain into two flutes, top with sparkling wine, and serve.