

# CHILLED

RAISE YOUR SPIRITS

*Gift giving*  
THE  
**BACARDI  
WAY**

*Toast life*  
WITH  
**CHAMPAGNE  
COCKTAILS**

*Warm up this winter*  
WITH  
**RUMCHATA**

*Taste the season*  
**CHOCOLATE,  
MANDARIN,  
& TRUFFLES**

*Shaking things up*  
WITH  
**MICHEL ROUX**

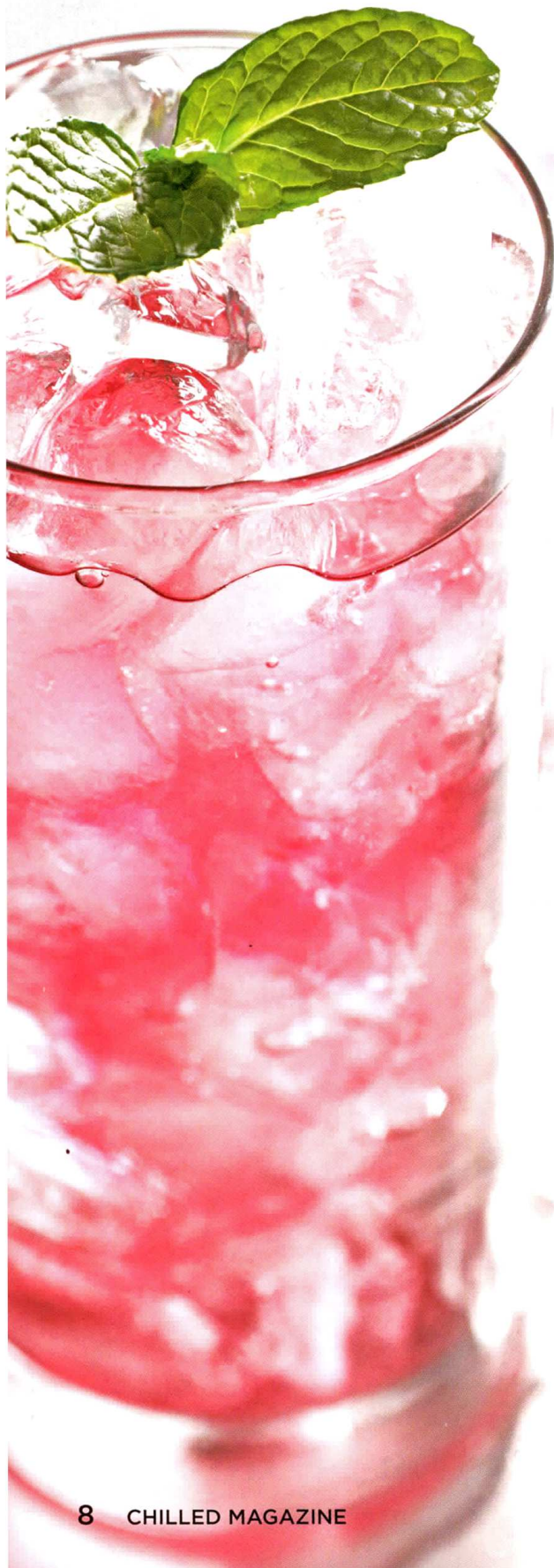
THE  
SECRET'S  
OUT

*Alessandra  
Ambrosio*  
vo|co

READY TO DRINK  
**VODKA  
AND  
COCONUT  
WATER**







I would call myself a fairly frugal person. I live comfortably in a small apartment without many frills. I don't buy expensive clothing or electronics. I don't own fancy jewelry or watches. I drive a modest car.

But when it comes to food and drink, I don't bat an eyelash at dropping some serious dough on a fantastic meal. I will happily treat myself to a glass of high end Scotch or order a bottle of premiere cru Champagne. Do the tasting menu? Of course. Truffles? Yes, please.



And when it comes to cocktails, there is something so simple and yet so decadent about enjoying a well-made cocktail in your favorite cocktail bar. And why not treat yourself to a Manhattan with a 10-year-old rye? Or an Alaska with VEP Chartreuse? There are no two ways around it. Beautiful spirits make for beautiful cocktails.

Now of course, this is perhaps not an everyday thrill (though the occasional random Tuesday certainly deserves a bit of lavishness), but there is no better time of year to treat yourself and the ones you love. There is no better time of year to get together with friends and share in an experience together. For me it is that shared experience that is the ultimate luxury; sharing a magnum of Belgian beer with a group of friends, or sharing that perfect bite of a decadent meal with a loved one. These experiences are always worth their weight in gold.

In this issue of CHILLED, you'll find some of the many ways you can indulge in the spirit of the season from luxurious spirits to sophisticated cocktails to treat yourself and the one's you love.

*Naomi Levy*

*Naomi Levy is one of Boston's most promising young bartenders. Since starting as a bartender at Eastern Standard in 2010, she has worked her way up to be the 3rd ever bar manager of the now 10 year-old landmark. Eastern Standard is widely regarded as one of the premier cocktail bars in the country and under Naomi's leadership won Best American Restaurant Bar at Tales of the Cocktail, 2015. She was named one of Zagat's 30 under 30 in 2014 and received the Star Chef's Rising Star award in 2015 with a Community designation. She is also a competition champion, winning two nationals, the Barenjager and the Bacardi Legacy national competitions both in 2013, earning her a spot in Moscow at the 2014 Global competition.*