

Peel lemon and orange and place peels in a sugar for a few hours or overnight until all the oils have been extracted into the sugar. This is better than cooking them into simple syrup because the citrus oils remain bright and fresh instead of having that dull, cooked flavor.

Directions:

1	Lemon
1	Orange
0.5 oz.	Sugar

*Oleo Saccharum (citrus oil extracted into sugar)

Bake the quince to soften and start cooking the sugars, but not enough to brown them. Place in a jar with Cognac and let steep for 3-4 days. Make oleo saccharum, then shake all these over ice and double strain (with a tea strainer or fine mesh to remove all the tiny ice crystals) into a chilled coupe. Garnish with a lemon peel pinched over the top.

Directions:

1.5 oz.	Quince-infused Cognac
0.5 oz.	Oloroso Sherry
0.5 oz.	Oleo Saccharum*
0.5 oz.	Lemon Juice

Ingredients:

by Jason Percival Beverage Manager at Post 390

CINN-QUINCIAL ORDER

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by Jason Percival



JASON PERCIVAL



Jason Percival - Beverage Manager, Post 390

Drawn to the science and story of wine, Jason realized his true passion in college and began pursuing a career in hospitality. In 2011, he joined the team at Post 390 as a server. Within a year, he was promoted to beverage manager and designed a wine list to complement the restaurant's local and seasonal menus.

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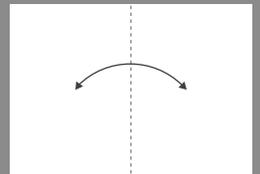
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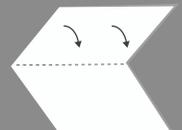
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1. Fold the printout on the dotted line along the vertical axis



2. Fold in half again on the second dotted line



3. Stand the printout up like a tent