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**Nominated for
Tales
of
the
Cocktail
2008
Spirit Award
for
Best Cocktail
Writing**

Cocktail Challenge - Rhum Clement

Written by Debra C. Argen and Edward F. Nesta



It was an evening of shake, rattle, and roll as top mixologists competed in the **Rhum Clément** Cocktail Challenge.

When the judging panel includes such notables as Brian Van Flandern, Dale DeGross "King Cocktail," Jack Robertello, Jerri Banks, Junior Merino "The Liquid Chef," LeNell Smothers and Tony Abou-Ganim, you know that there are some serious spirits challenges taking place.



On May 15, 2007, thirteen finalists from New York and New Jersey competed at Slate in New York in the 2nd Annual Rhum Clément Cocktail Challenge for the Grand Prize of a trip for two to the gorgeous island of

Martinique located in the Lesser Antilles, the home of Rhum Clément.

The Rhum Clément Cocktail Challenge inspired mixologists to craft creative cocktails using Rhum Clément V.S.O.P., Rhum Clément Première Canne, and Rhum Clément Créole Shrub, and the results were definitely intriguing.



Debra C. Argen, Ben Jones, Guests, Junior Merino

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We enjoyed sampling the cocktails and meeting the challengers who discussed their ideas behind the cocktails, which ranged from savory to sweet, and included many unusual ingredients including saffron-infused simple syrup, St-Germain elderflower liqueur, Velvet Falernum, and even Rhum Clément Première Canne infused with jalapenos.

The cocktail challengers included:

Challenger	The Cocktail	Bar/Restaurant
Tad Carducci	Wise Old Sage Sour	Pluckemin Inn
Juan Coronado	Rhumpom	Sortie
Tarcisio Costa	The "Cabocla"	Alfama, Fine Portuguese Cuisine
Vera Melo & Jerry Amyzial	Island Breeze	Naima Restaurant
James Menite	Clément Rhumm Plumm	Porter House
Ethan Kelley	Nutty Monk	Brandy Library
Michael Mcilroy	Le Feu	Little Branch
Benjamin Scorah	Nazario	Dani Restaurant
Shawn R. Sugrue	The Beachcraft	STK
Philip Ward	The Angry Strawberry Daiquiri	Death and Company
Ben Rameaka	Ginger & The Professor	Devin Tavern
Pichet Ong	Chocolate-Passion Fruit Mojito	P*ONG
Johnny Fenech	Rum Cake Martini	Cowgirl

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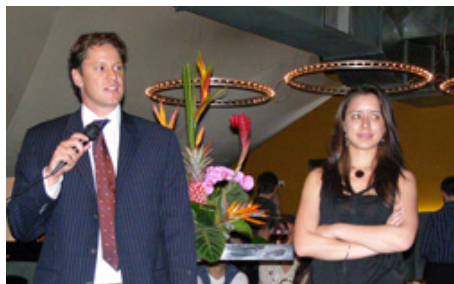
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Ben Jones, Vice President/General Manager of Clément USA thanked and congratulated all the contestants before naming the three winners of the 2nd Annual Rhum Clément Cocktail Challenge.

Tad Carducci of the Pluckemin Inn Walked away with the Grand Prize with his cocktail, Wise Old Sage Sour; James Menite of Porter House took second prize with his cocktail, Clément Rhumm Plumm, and Benjamin Scorah of Dani Restaurant took third prize with his cocktail, Nazario.

Tad Carducci, start packing your bags and your suntan lotion as you and a friend leave for a one week stay in Martinique hosted by Habitation Clément, and courtesy of **Delta Air Lines, Cap Est Lagoon Resort and Spa,** and the **Martinique Promotion Bureau.**



The winning Rhum Clément Cocktail Challenge cocktail recipes:

Tad Carducci - Wise Old Sage Sour

1.5 ounces Rhum Clément Première Canne
 0.5 ounce Rhum Clément Créole Shrub
 3.0 ounces fresh grapefruit juice
 Dash Regan's Orange Bitters
 6 leaves very fresh sage
 0.5 ounces agave nectar

Rub the sage leaves between your palms to lightly bruise the leaves, and drop the leaves into a mixing glass. Stop and sniff your palms and let a good-looking customer do the same. Add agave nectar to the glass and muddle with sage. Add ice, Rhum Clément Première Canne, Rhum Clément Créole Shrub, grapefruit juice, and dash of Regan's Orange Bitters. Serve in a martini glass.



James Menite - Clément Rhumm Plumm

2.0 ounces Rhum Clément V.S.O.P.
 1.75 ounces fresh plum juice
 0.5 ounce St-Germain elderflower liqueur
 1 egg white
 Simple syrup

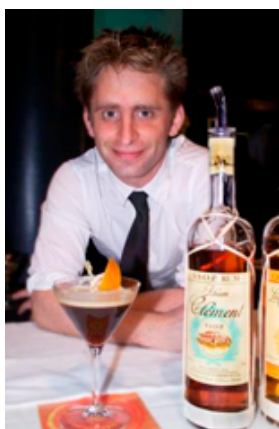
Add all the ingredients to a shaker and shake vigorously. Garnish with fresh blackberries and a fresh lime slice.

Benjamin Scoriah - Nazario

1.0 ounces Rhum Clément V.S.O.P.
 0.5 ounce Rhum Clément Créole Shrub
 0.5 ounce Nocello liqueur
 0.5 ounce Amaro S. Maria al Monte
 0.5 ounce espresso coffee

Mix and serve in a chilled cocktail glass. Garnish with Rhum Clément Créole Shrub coated walnuts and homemade candied orange zest.

Luxury Experience Magazine would like to congratulate the winners and all of the challengers in the 2nd Annual Rhum Clément Cocktail Challenge. We cannot wait to see what you create for next year's challenge!



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Read the article on **Rhum Clement** which includes recipes in the **Liquor Cabinet** section.

For more information on **Martinique**, please contact the **Martinique Promotion Bureau** at **www.Martinique.org**.

Read other articles on **Martinique** in the **Destination: Martinique - The Caribbean Side**, **Destination: Martinique - The Atlantic Side**, **Martinique: Adventures**, **Martinique Gardens**, **Hotels and Resorts**, **Restaurants**, **Spas**, **Chefs' Recipes**, **Fashion**, **Gastronomy**, and **Liquor Cabinet** sections.

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