

Tasteologie

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From Garden to Glass ~ The Studio Garden Martini at Montage Laguna Beach uses their own fresh lavender to infuse the sugar on the rim! A sneak peak at their new garden, seasonal cocktails, and a video how-to!

Montage Laguna Beach invited me to pop down for dinner (more on that to come) and to see the new Studio Garden. With beautiful ocean views and about a thousand square feet of growing space, this garden is a new tool in the resort's arsenal of sustainable practices like their soap recycling program and composting efforts which generate around 60 pounds of compost a day! This gorgeous garden, located just steps from the entrance to the restaurant, offers not only inspiration for the chefs and mixologists, but also brings the idea of "locally grown" closer to home. Walking past the garden and into the restaurant gives you a great preview of what awaits you inside.



The garden's central features are the 5 large raised beds lined in stone. A wide variety of fruits, vegetables, and herbs form a beautiful landscape to serve both the restaurant and the resort's spa. The garden is constantly evolving... offering up the staff new opportunities and new challenges with the changing of the seasons.



Spring has inspired the mixologists at Studio to come up with a number of seasonal cocktails utilizing the bounty growing just outside the doors.



This lavender is just one of the many herbs growing outside. The bar is able to magically transform it into



... a lavender infused sugar to line the rim of this delicious Blackberry Studio Garden Martini.



Another seasonal signature drink is the Studio Garden Cocktail. Check out this video where Studio's Executive Chef Craig Strong and Beverage Manager Troy Smith show off their new garden and walk you through how to make this Brazilian inspired drink with basil and fresh tarragon... hyper-local and straight from garden to glass!