

Dorothy Parker

JoAnn was excited when she first learned of a brand of gin called Dorothy Parker. The gin was named for the woman whose shenanigans, writing, wit, and—most of all— part in the famous Algonquin Round Table in the 1920s had fascinated JoAnn since her semi-bohemian days in the French Quarter. For about ten years, a group of writers, journalists, critics, leaders, and artists met daily for lunch at the Algonquin Hotel in New York City. Their frequent interactions often led to collaborations between these creative dining companions and garnered national publicity in newspaper and magazine columns.

At Upperline, almost four decades of creative collaboration among staff, family, friends, and artists inspired much of the restaurant's ever-evolving menu, atmosphere, and art collection as well as its goals, Historical Dinners, and longevity. Volia! This cocktail serves as a tribute to creativity, connectivity, irony, and wit.



Photo courtesy The Times-Picayune.



Photo courtesy John T. Edge.



John T. Edge

Author

We began a late dinner with sazeracs followed by panéed drum buried in a drift of lump crab. Waiting on port and cheese, I lingered at the stairs, looking down into the lower dining room where JoAnn tended to the only other table of diners. When she sensed my presence, JoAnn smiled and pirouetted, grey hair in a beautiful cyclone bun, red shoes en pointe, hands high in a salute to joy. I snapped a quick shot, to which I have returned often. That photograph reminds me of what it takes to give your life to hospitality. And it reminds me of the many gifts JoAnn has given to so many of us.

Dorothy Parker

1 ½ oz Dorothy Parker Gin

½ oz St-Germain Elderflower Liqueur

½ oz Ancho Reyes Chile Liqueur, or to taste

1 dash Hellfire Habanero Shrub Bitters

1 dash orange or Peychaud's Bitters

3 Red Hot candies, to garnish

In a cocktail shaker, shake together the liquids, bitters, and ice.

Strain into a chilled martini glass.

Garnish with the 3 Red Hots in the bottom of glass

This cocktail easily lends itself to personalization by changing the ingredient amounts and/or the ingredients. Suggestions include Cointreau, triple sec, or peach liqueur as substitutions for elderflower, or a different chili flavored liqueur (you can even make your own with Tabasco® and honey). Curate playfully within your pantry and bar, personalizing to your own preference.



In the late 1990s, a high school student came to interview for a job at Upperline. JoAnn said he was one of the shyest people she had ever met, unable to even look her in the eye during the interview. However, she liked what she saw in him and started him as a dishwasher. By the time the restaurant closed, this man had become one of the restaurant's longest serving employees, a gregarious member of the Upperline family.

