

# Dish

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MAKE A GOOD CELEBRATION GREAT WITH AN INSPIRED CHOICE OF FOOD AND DRINK.

HOT DRINKS • RESTAURANTS • DESSERT BARS



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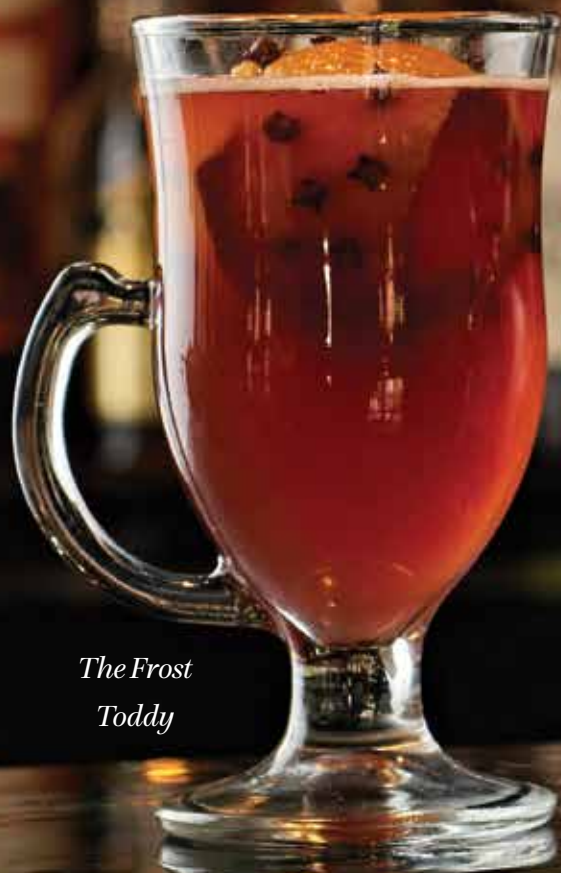
The Sebastian Vail resort's signature hot chocolate begins as a gold-dusted sphere of Valrhona milk chocolate, hand-crafted by Laura Kretzing, the hotel's pastry chef. Once immersed in dark hot chocolate, the orb unleashes cinnamon, cardamom, star anise, vanilla and cloves plus dense marshmallows and chocolate crunch pearls. [thesebastianvail.com](http://thesebastianvail.com)

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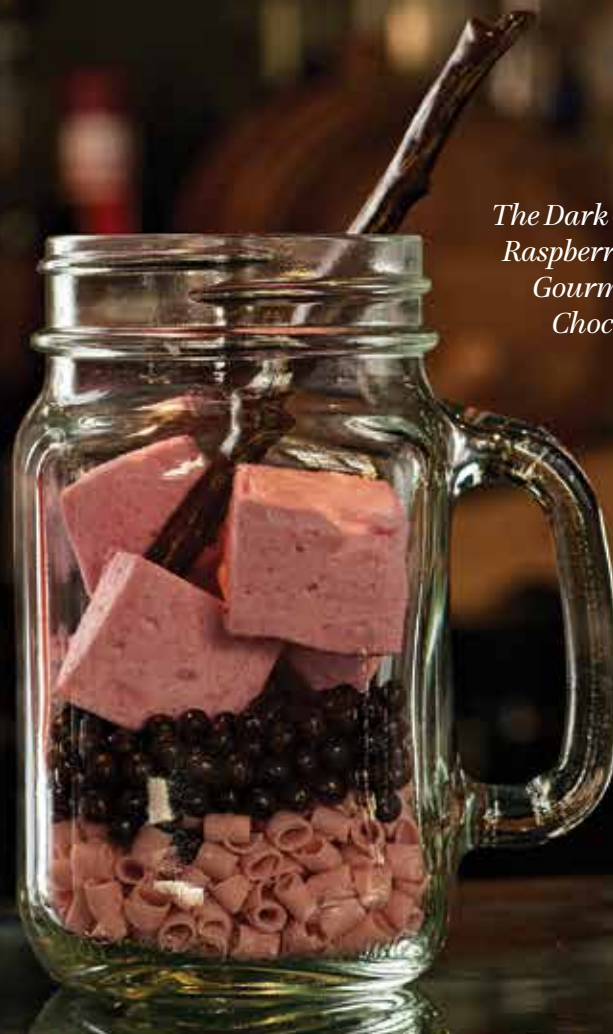
# COZY COCKTAILS

BABY, IT'S COLD OUTSIDE—SO TAKE THE CHILL OFF BY OFFERING YOUR GUESTS THESE FOUR TOASTY DRINKS FROM THE BARTENDERS AT THE SEBASTIAN VAIL.

*By Dana R. Butler • Photography by Jesse Starr*



*The Frost  
Toddy*



*The Dark Chocolate  
Raspberry Truffle  
Gourmet Hot  
Chocolate*

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The Frost Toddy combines Jim Beam's higher-proof "Bonded" bourbon, Hum botanical spirit (almost perfume-like with the heat of ginger tempered by floral and citrus notes), lemon and agave, garnished with an aromatic clove-stuck orange peel.

The Dark Chocolate Raspberry Truffle Gourmet Hot Chocolate features a healthy dose of raspberry marshmallows, chocolate shavings and mixed white and Valrhona dark chocolate pearls.

The Sebastian Mint Tea is a steaming blend of homegrown mint tea with honey and Buffalo Trace bourbon, garnished with fresh mint from the herb garden.

The Milk Chocolate Mocha Gourmet Hot Chocolate is a mix of coffee- and chocolate-friendly flavors, including Bailey's marshmallows, chocolate-covered espresso beans and Valrhona caramel crunch pearls.

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*The Sebastian  
Mint Tea*



*The Milk Chocolate  
Mocha Gourmet Hot  
Chocolate*