

## TERRA BOTANICAL GIN FEATURED IN TABLESIDE COCKTAIL AT DANIEL IN NYC

Media contact: Erica Sagon, [erica@cardinalspirits.com](mailto:erica@cardinalspirits.com), 480-695-7224

Bloomington, Ind. — Terra Botanical Gin, the award-winning craft gin distilled by [Cardinal Spirits](#) in collaboration with the famed [La Boîte](#) spice company, is the star of the summer tableside cocktail at [Daniel](#), the Michelin 2-star restaurant in New York City.

At Daniel, the flagship restaurant by celebrated chef Daniel Boulud, head bartender Marcie Andersen created The North Side cocktail to celebrate the woody, one-of-a-kind character of Terra. Terra has as a special connection to Daniel — the custom botanical blend for the gin was created by Daniel alum Lior Lev Sercarz, the owner of La Boîte spice company in New York City.

To prepare the cocktail tableside, Terra gin is shaken with Suze, a housemade watermelon-cubeb pepper shrub, and lemon juice, then poured into into a crystal decanter filled with smoke of La Boîte's Terra spice blend. The cocktail is decanted into a hand-etched glass with a watermelon ice ball.

On the cart itself, ingredients for The North Side are tucked into a log vessel and nestled in moss, echoing the outdoorsy qualities of Terra, and even the name of the cocktail underscores character of the spirit, referencing the adage that moss always grows on the north side of a tree.

Terra is distilled in small batches from white grapes, entirely on-site at Cardinal Spirits. It is a beautiful, botanical Indiana gin that is one-of-a-kind thanks to Lev Sercarz' unexpected blend of spices from everywhere: Zuta, an unusual mint from Israel, is the star of the botanical blend, and it lends floral, herbaceous, pine and resin character; Indonesian cubeb berries add grapefruit bitterness. The American Distilling Institute recently awarded Terra Botanical Gin a gold medal and named it the Best in Class Contemporary Gin.

### About [Cardinal Spirits](#)

Cardinal Spirits, the craft distillery in Bloomington, Ind., makes vodka, gin, rum, whiskey, botanical liqueurs and more entirely on-site, using actual botanicals and spices, never any coloring/flavoring extracts. Available in Ind., Ky., Ill., Tenn., Mich., and N.Y.

### About [La Boîte](#)

La Boîte spice company in New York City famed for its spice blends used by the world's best chefs. Founder and master spice blender Lior Lev Sercarz sources the best spices from around the world to obtain fresh, aromatic, and powerful flavors.

### About [Daniel](#)

Chef Daniel Boulud's renowned restaurant delights the senses with elegant ambiance, gracious service and delectable menus in the heart of Manhattan's Upper East Side. It is one of only a few Manhattan restaurants to earn a coveted two-star Michelin rating.