

Caviar Old Fashioned

A deep, umami-laced interpretation of the classic Old Fashioned — built on lightly smoked whisky or barrel-aged vodka, enriched with a caviar fat-wash infusion that brings a subtle marine salinity to the oak and smoke. Finished with a single pearl of caviar on a lemon twist.

Yield: 10 cocktails

Prep Time: 8–12 hours (including infusion)

Active Time: 10 minutes

Service Temperature: 6–8 °C

Style: Savory, contemplative, Michelin-bar style

Ingredients

Base Spirit

- 500 ml lightly smoked whisky (Islay blend, Nikka From the Barrel, or Compass Box)
– or –
- 500 ml barrel-aged vodka (neutral but with vanilla/wood tones)

Caviar Fat-Wash Infusion

- 30 g high-quality sturgeon caviar (Ossetra or Kaluga)
- 500 ml base spirit (see above)

Sweet & Bitter Balance

- 30 ml demerara syrup (2:1)
- 8 dashes Angostura bitters
- 2 dashes orange bitters

Garnish

- Lemon zest twist (wide, freshly cut)
- Single caviar pearl (resting atop the twist)

Optional: tiny gold leaf accent

Equipment

- Mason jar or sous vide bag (for infusion)
- Fine mesh strainer and coffee filter
- Mixing glass and bar spoon
- Large clear ice cubes
- Rocks glasses (chilled)

Method

1) Prepare the Caviar Fat-Wash

Combine 500 ml spirit with 30 g caviar in a sealed jar or sous vide bag.

Infuse for 6–12 hours at room temperature (shorter = cleaner, longer = deeper umami).

Transfer to freezer for 2–3 hours to solidify fats.

Strain through a fine mesh and then through a coffee filter until crystal-clear.

Store refrigerated, tightly sealed (up to 1 week).

2) Build the Cocktail (per serving)

Add to a mixing glass:

- 60 ml caviar-infused whisky or vodka
- 3 ml demerara syrup
- 2 dashes Angostura bitters
- 1 dash orange bitters

Add ice and stir gently for 25–30 seconds until perfectly chilled and viscous.

Strain over a large clear ice cube in a chilled rocks glass.

3) Garnish & Serve

Express a wide lemon zest over the glass, twisting to release oils.

Curl and rest on the ice cube.

Place a single pearl of caviar delicately on the lemon peel (optionally gilded with a micro gold leaf).

Service Presentation

Glassware: Heavy crystal rocks glass.

Lighting: Warm side-light to highlight gold reflections in the drink.

Presentation: Serve with the

“Oak, smoke, and the sea — an Old Fashioned reimagined through caviar and craft.”

Chef / Mixologist Notes

Infusion Control: For a more subtle sea note, infuse only 4–6 hours and blend half with unwashed spirit.

Alternative Base: Try Mezcal (for smoke-forward umami) or Calvados (for fruit–salt contrast).

Balance: Do not over sweeten — caviar’s salinity replaces part of the bitter–sweet tension.

Pairing: Complements smoked eel, duck confit, or foie gras canapés.