

The Summer's Cream of Society

TRES LECHES TRIPLE CREAM LIQUEUR GOES POOLSIDE
AT A TOP SOUTHERN CALIFORNIA RESORT

by E. C. Gladstone / photos by Jimmy Cochrane

With a product
like this, you
can just chase
Mother Nature,
and update
seasonally."

Make a mental list of your top summertime cocktail mixers, and one thing is pretty much guaranteed: A cream-based liqueur isn't on it. Somehow heavy, sweet sippables seem more appropriate for the winter months and holidays.

Then again, we love milkshakes in the summertime, as well as milky blended lattes, Creamsicles, even Latin American licuados. "Why not an adult version," wonders Jaren Singh, Mixologist for Michael Mina's Stonehill Tavern at the St. Regis Monarch Bay resort in Southern California.

Singh has been experimenting with Tres Leches Triple Cream Liqueur, a product from Western Spirits that is distinctly different. First of all, even by itself over crushed ice, it isn't as heavy as other cream liqueurs, nor overly sugary. Secondly, though inspired by the classic Mexican wedding cake with vanilla and caramel notes, it's based on silver rum—more neutral than the brown spirits behind other cream liqueurs—making it endlessly mixable with just about any flavor you can imagine.

"It's got a really long finish, which helps its mixability," says Singh, poolside at his resort. "You can incorporate almost any fruit flavor, and it's cold and refreshing."

The company notes response to Tres Leches, which took over a year to develop, has come from surprising places—playing well in regions as diverse as Massachusetts and Texas, and more high-end accounts than Latin restaurants.

Stonehill Tavern at St. Regis certainly falls in line with that: a star chef-supervised restaurant at California's only Forbes Five-Star and AAA Five-Diamond resort certainly wouldn't put just any product in front of its guests.

So far, Singh has chosen to keep things simple, combining Tres Leches with raspberries, strawberries and pineapple in refreshers that mirror desserts and milkshakes. Stone fruit, he says, is next on his list. "With a product like this, you can just chase Mother Nature, and update seasonally."

Other bartenders have combined it with tequila, coffee liqueurs and colas, all to pleasing results, while pastry chefs are finding many dessert uses. The company's own website offers recipes including a Black Cow, Cream Martini and Blackberry Cream, using the attributes of Bird Dog Blueberry Whiskey. Adventurous souls may want to even try creating adult egg creams, floats, or Piña Colada adaptations. ■

Tres Leches is available through Western Spirits.



Raspberries and Cream

- Fresh muddled raspberries
- 1 oz. Bacardi silver rum
- 1½ oz. Tres Leches
- Shake and pour over ice.

Fresh Strawberry Milkshake

- Diced fresh strawberries
- 2 oz. Tres Leches
- Shake with crushed ice and pour into a Martini glass (no straining required; pour all contents).

Leches Con Pitas

- 2 oz. Tres Leches
- Diced fresh pineapple
- 2 oz. fresh-squeezed pineapple juice
- Crushed ice
- Shake all contents in a Boston strainer and pour into a Martini glass.

Jaren Singh, Mixologist
for Michael Mina's
Stonehill Tavern at the
St. Regis Monarch Bay
resort in Dana Point,
California, poolside.