



Martini Thyme!

the girl & the fig

Serves 2

Vincent Van Gogh Citron Vodka

1 bunch fresh thyme sprigs

Duckhorn King Eider Vermouth (you want to use a vermouth that has botanical essences in it)

Olives

Infuse Vincent Van Gogh Citron Vodka with fresh thyme sprigs for up to 8 hours. After vodka is infused remove thyme sprigs. In a cocktail shaker mix 6 oz. thyme infused vodka with 4 oz. of the vermouth and ice, and shake heavily. Pour into martini glasses and garnish with lemon thyme marinated olives speared with sprigs of fresh thyme. Serve straight up or on the rocks.