
As Seen on Daytime Blue Ridge

WSLS 10 – Roanoke, VA

Wines for Easter Celebrations:

white wines: Franco Espanolas Rioja White \$10 is full of lemon and lime citrus flavors. A 100% Viura wine, its juicy acidity makes it perfect for cocktail hour or salads and soups;

Three red wines that are delicious with lamb and other meat dishes: Franco Espanolas Rioja Bordon Reserva \$15 - a soft and elegant wine that shows raspberry, plum, and vanilla flavors with balsamic and spicy notes

You can't go wrong with Prosecco. Bellenda's San Fermo (\$19) is a fabulous addition to the day. This dry, full-bodied Prosecco with flavors of golden apples pairs beautifully with almost anything. It's also a great way to greet family and friends before the meal.

Cocktails For Easter Brunch:

Falernum Margarita

- 2oz Silver Tequila
- 1/2 oz The Bitter Truth Golden Falernum Liqueur
- 1oz Fresh Squeezed Lime Juice
- 3/4 ounce Agave
- 2 Dashes Bitter Truth Orange Bitters
- Pinch of Sea Salt

*Combine all ingredients and shake in a Boston Shaker. Shake then serve in a ice filled rocks glass (with or without a salted rim) and a twist of orange for garnish.

The Aviation Cocktail

- 2oz Master's Selection Gin
- 1/2 oz The Bitter Truth Violet Liqueur
- 1/2 oz Maraska Maraschino Liqueur
- 3/4 oz Fresh Lemon Juice
- 1 house made Maraschino Cherry.

*Combine all of the ingredients in a Boston Shaker. Shake then serve in a chilled cocktail glass with a Maraschino cherry for garnish.

