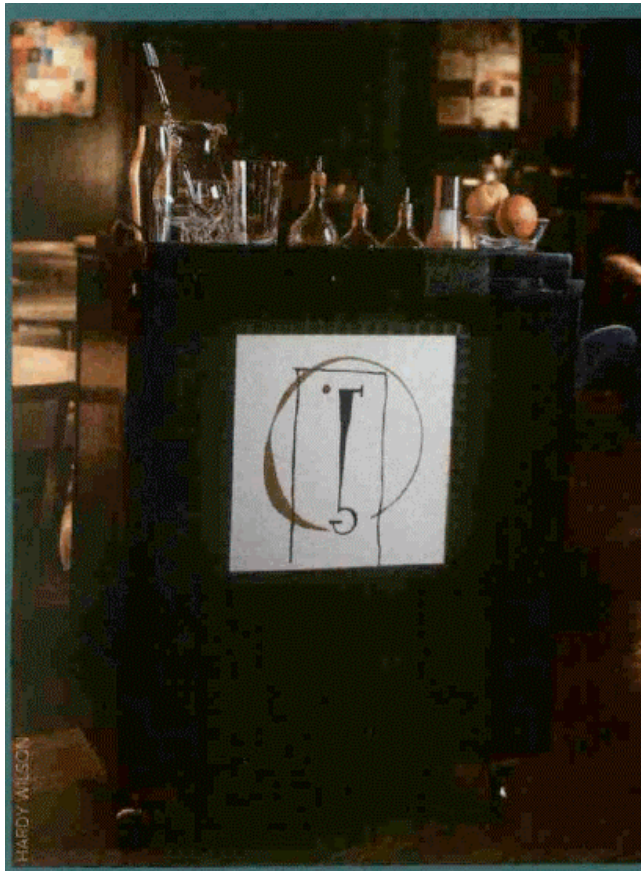
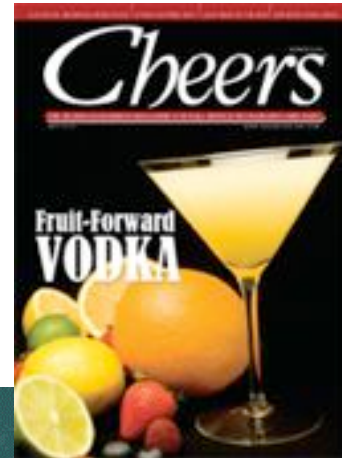




## Cheers

May 19, 2010  
Norwalk, CT  
Circulation: 70,040 monthly



### Tablesides Cocktails

When the Michelin-starred Fifth Floor restaurant was looking to adapt to the changing culinary landscape, it did more than loosen its tie. Instead the San Francisco eatery made 360-degree changes throughout the restaurant.

Along with launching a new American menu of fresh and approachable dishes, Fifth Floor revitalized its bar scene with a new focus on classic cocktails, featuring a spotlight on the Martini. But perhaps the most unique addition is the tableside cocktail service made from a roving bar cart. Guests get a peek at bar staff crafting libations around the restaurant and lounge. Adding to the performance intrigue, the cocktails are cooled by large ice globes. The ice globes are created by a Taisin Japanese Ice Ball machine that transforms ice into perfect spheres. Cocktails available on the cart include a Nectar Margarita, priced at \$12, made with Partida Reposado Tequila, organic agave nectar and fresh lime juice; and the Macallan Ice Ball, menued at \$13, made with Macallan 12-Year Single Malt served over one solid sphere of ice, along with the usual classics.

The wine lists also got a makeover and now features a mix of affordable selections and unique finds, including organic and biodynamic wine selections. In addition, Fifth Floor will open any bottle in the house with a two-glass commitment from a customer.



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