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## Georgia peaches: These two bars make one mean Bellini

BY JENNY ADAMS

This year marks the 60th anniversary of the Bellini cocktail. If you can't write a trip to Venice off on your taxes, indulge in Atlanta's Italian side. Giuseppe Cipriani, owner of Harry's Bar in Venice, kept the recipe short and sweet when he pureed white peaches and doused them in prosecco. The year was 1948, and he named the drink the Bellini because its color reminded him of the ruddy hues in a painting by artist Giovanni Bellini. Since then, bartenders the world over have concocted their own take on the Bellini. Atlanta boasts two great places to sip them: **Room** and **Trois**. The bartenders at both venues employ Georgia's succulent state fruit with a finesse that would make Giuseppi proud.

### ROOM

Situated on the ground floor of the TWELVE Centennial Park hotel, Room is a relatively new steakhouse concept. The bar at Room boasts mixologists who are avid tenders and "spiritually" educated, and the staff is so on-point that they have added absinthe -- legalized in November -- both to the back bar and to their Bellini cocktail.

Room's Absinthe Champagne Bellini combines peach schnapps, a splash of orange juice, Champagne and a sugar cube soaked in Lucid absinthe, imported from France. The resulting taste is similar to a mimosa but with a peachy kick and the very faintest hint of licorice. As the carbonation eats the sugar cube, the flavors grow stronger -- a nice reverse from the norm.

**Details:** 400 West Peachtree St., Atlanta; 404-418-1250, [www.roomattwelve.com](http://www.roomattwelve.com).  
Cost of Room's Absinthe Champagne Bellini: \$12.

### TROIS

Located in Midtown Atlanta, Trois is a sure spot for those seeking the company of a good Bellini. The restaurant is named for its three floors, all of which have different designs that push the envelope in relation to one another.

The Bar at Trois' Peachtree Bellini combines Mathilde-Pches liquor, Boisson white peach purée, lemon juice, prosecco and a house-made cardamom tincture. It's alchemy; it's innovative; it's delicious.

**Details:** 1180 Peachtree St., Atlanta; 404-815-3337, [www.trois3.com](http://www.trois3.com). Cost of a Peachtree Bellini: \$9.

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