Buoi Negroni
Here’s a spin on the classic from the mixologists at Moon Rabbit Vietnamese restaurant at InterContinental Washington D.C. – The Wharf. The Buoi Negroni uses both gin and vodka, plus a burst of grapefruit flavor.

**Buoi Negroni**

**Course**  Drinks

**Keyword**  Dolin Dry vermouth, Giffard Pamplemousse liqueur, Negroni, Nolet Silver gin

**Ingredients**
- ½ oz. Nolet Silver gin
- ½ oz. Grapefruit-infused Belvedere vodka
- 1 oz. Dolin Dry vermouth
- 1 oz. Giffard Pamplemousse liqueur

**Instructions**
1. Combine all ingredients in a mixing glass.
2. Stir 40 rotations.
3. Pour over a large cube.

**Notes**
For Grapefruit-infused vodka: Take peels from 2 grapefruits and steep overnight in vodka. Fine strain peels from vodka.

The mixologists at Moon Rabbit Vietnamese restaurant at InterContinental Washington D.C. – The Wharf created this recipe.