

Orbital Gala 2020 Drinks

Blueberry Rickety Eyeball Punch

Food Network Kitchens

Ingredients

Directions

Stick 1 to 2 blueberries into the cavity of each lychee. Place on a foil-lined baking sheet and freeze, about 1 hour.

In a bowl or pitcher, stir together 5 tablespoons of the lychee syrup, the blueberry juice and lime juice. If you like, stir in the gin. Stir in the sparkling water. If it is too tart for your taste, add the remaining tablespoon syrup.

Serve in tall glasses over ice, placing the eyeballs on top.

Jasmine

Bellagio Las Vegas

Ingredients

1 1/2 oz. Grey Goose vodka 3/4 oz. St. Germain 1 oz. white cranberry juice 1/2 oz. lemon juice 3/4 oz. simple syrup

Directions

Combine the ingredients in a chilled martini shaker. Pour into a glass and serve.



Foundation funding allows Academy programs to improve continuing education, build on beneficial service programs and promote better ways to provide patient care.

Your support gives ophthalmologists in every country the educational resources to assist them in providing the gift of sight.

THANK YOU, DONORS

READ THE FOUNDATION'S 2020 ANNUAL REPORT, "A SHARED VISION," TO SEE HOW YOUR CONTRIBUTIONS ARE AN INVESTMENT IN THE FUTURE. SEE PAGE 8 FOR A THANK-YOU TO OUR ORBITAL GALA 2019 DONORS.

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Low Blow

Electra Cocktail Club, The Venetian Resort Las Vegas

Ingredients

2 oz. Buffalo Trace bourbon 1/2 oz. pineapple liqueur 1 barspoon of cane syrup 2 dashes of angostura bitters 2 dashes of chocolate bitters

Directions

Combine all ingredients in a double Old-Fashioned glass. Add a square 2-by-2-inch ice cube and stir. Garnish with a lemon and orange twist.

Sinatra Smash

Patricia Richards, Wynn Las Vegas

Ingredients

4 fresh blackberries 1 1/2 oz. fresh sweet and sour mix 1/4 oz. Sonoma vanilla-infused simple syrup 1/2 oz. Briottet crème de cassis 1 1/2 oz. Gentleman Jack Tennessee Whiskey

Directions

Muddle the blackberries with the sweet and sour. Add simple syrup, crème de cassis, and whiskey. Shake with ice until chilled, strain over cracked ice in an old-fashioned glass, and serve garnished with a mint sprig.



COVID-19 was a low blow to ophthalmology and our patients. After a challenging year like no other before, let's rejoice in the art, science and camaraderie of our profession.

BOURBON FANS:

LEARN HOW TO MAKE SOME EXQUISITE COCKTAILS DURING THE ORBITAL GALA.

WOODFORD S. VAN METER, MD, FACS (LEXINGTON, KY.) WILL TAKE YOU THROUGH THE STEPS TO MAKE A PROPER MINT JULEP, LIKE A TRUE KENTUCKIAN.

GEORGE A. WILLIAMS, MD (ROYAL OAK, MICH.) AND TAMARA R. FOUNTAIN, MD (NORTHBROOK, ILL.) WILL TEACH YOU HOW TO MAKE THE BEST MANHATTAN ON THE PLANET.



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Atomic Cocktail

The Atomic Cocktail is a champagne cocktail that was popularized by the Las Vegas Chamber of Commerce and casinos such as the Flamingo in the 1950s during a period of time when Vegas was known as the "Atomic City" and as a reaction to the popular culture of the atomic age. (Wikipedia)

Ingredients

1 1/2 oz. vodka 1 1/2 oz. V.S.O.P. Cognac (or brandy) 1 tsp medium amontillado sherry 1 1/2 oz. cold brut Champagne

Directions

Add the vodka, Cognac and sherry to a mixing glass with ice and stir. Strain into a chilled cocktail glass and top with the Champagne. Garnish with an orange twist.

Perfect Stranger

Smith & Wollensky, Grand Canal Shoppes at the Venetian Resort

Ingredients

2 oz. reposado tequila 3/4 oz. Amaro Montenegro 1 oz. pineapple juice 3/4 oz. lemon juice pineapple or lemon (garnish)

Directions

Add all ingredients into a shaker with ice. Shake and strain over ice into an Old Fashioned glass and top with a pineapple or lemon wedge for garnish.



Did you know that the eye has appeared in philately as a cancellation? The Truhlsen-Marmor Museum of the Eye™ has a specimen issued by Brazil on Oct. 13, 1979. The cancellation concerns the prevention of blindness. It is a circle within which is an eye shape with the atomic symbol in the middle of the eye.

Your participation in the Orbital Gala and auction supports the preservation of ophthalmic history and the education of museum visitors for years to come.

"THERE ARE NO STRANGERS HERE; ONLY FRIENDS YOU HAVEN'T YET MET."

- WILLIAM BUTLER YEATS