



Cocktails with a Cause

DC's Cocktail Queen Gina Chersevani Pours It On for Negroni Week

With three simple ingredients, DC's most in-demand mixtress, **Gina Chersevani**, is toasting to **Negroni Week** from **June 4 – June 10, 2018**. Indeed, throughout the course of the week, the fun-loving and high-spirited master cocktail craftswoman will be shaking and stirring with the bittersweet, iconic Italian blend of *Dry Gin*, *Sweet Vermouth*, and *Campari* – all the while, raising money for the charity of her choice, **Centaur Stride**.

At **Buffalo & Bergen**, nestled in the heart of **Union Market** in Washington, DC, Chersevani's ***An Italian Opens a Soda Shop in DC*** [\$10] is a playful and potable intermingling of *Bulldog Gin*, *Campari*, *Sweet Vermouth*, *Orange*, *Sassafras*, and *Soda*. The ***Tip of the Boot*** [\$12] masterfully marries *Sipsmith Gin*, *Campari*, and *Blood Orange-infused Vermouth*. Ideal for a hot and sunny June day, Chersevani's ***Frozen Negroni*** [\$10] is an icy-cold and refreshing libation at **Suburbia**, her mobile "bar on wheels," located outside Union Market.

With a philanthropic purpose, and an altruistic goal, there's never been a better time to savor these seductive sips!

*The Negroni Week proceeds from Chersevani's Buffalo & Bergen and Suburbia will go directly to **Centaur Stride**, an inclusive environment of recreational enrichment for persons with and without disabilities. Guests can imbibe at Buffalo & Bergen on Tuesday through Friday from 9AM – 8 PM, and on Saturday and Sunday from 8AM – 8PM; and at Suburbia on Tuesday through Friday from 4PM – 8PM, and on Saturday and Sunday from 11AM – 8PM.*

About Negroni Week

The week-long celebration, presented by Imbibe Magazine and Campari, is recognized at more than eight thousand bars and venues around the globe, and raises money for a variety of charity partners. Each participating bar, restaurant, and venue, donates to a specific charity partner of its choice.

For more information:

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