

Cocktails & Spirits / Food Fests

Negroni Week Returns: Kill Your Liver For a Good Cause

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Wes Rowe

Cockscomb is offering mussels in Negroni for 2016's edition of Negroni Week.

Back for a fourth year with no signs of slowing down, Campari's Negroni Week returns even bigger and redder than last year. The charity event, which started in 2013, continues to gain momentum and is now celebrated in over 40 countries and raised over \$300,000 for various charities last year. From June 6 to 12, over 90 bars and restaurants in San Francisco will be selling special Negroni themed cocktails and food items with a portion of each going to a charity of their choosing. A full list of participants can be found on the **Negroni Week site**, but for those of you too lazy to do that, here is a list of the most interesting events and offerings of the week. Unfortunately, you'll have to put on pants and leave your bed to enjoy them because there is not yet a Negroni Week delivery app.



Humphry Slocombe

Cool down with a Negroni Sundae made with Campari ice cream, vermouth caramel, and candied orange zest at Humphry Slocombe

For the Trendy

This year, if you're into chocolate, you're in luck, because several bars have mashed up cocoa and the Negroni.

1760: Cacao Negroni with TCHO chocolate infused Campari, gin, and Carpano Antica

Wildhawk: Breakfast Negroni with Campari, Bulldog gin, Cocoa Puffs infused Cinzano 1757, and chocolate and salt bitters

Forgery: Rested Negroni with Partida Reposado tequila, Campari, Cinzano 1757, and Cacao

Bear vs. Bull: Malted Chocolate Negroni with Campari, Professore vermouth, Tempus Fugit Crème de Menthe, Dandelion Chocolate, Malt, sea salt, and Straus ice cream

For the Hungry

If you prefer eating your alcoholism away from a bar setting, several restaurants and shops have hopped onto the bitter bandwagon and are serving their takes on the Negroni.

Cockscomb: Mussels with Negroni and Negroni-spiced aioli

Humphry Slocombe: Negroni Sundae with Campari ice cream, house-made vermouth caramel, and candied orange zest

Mr. Holmes Bakehouse: The Doughgroni, a brioche dough rolled in sugar and filled with Campari jelly and Negroni

Octavia: Negroni float with Campari and Vermouth Rosso sorbet, buttermilk sherbert, and "gin" soda with candied citrus



Wendy Suh

Wildhawk swaps out marshmallows for orange peels in their Breakfast Negroni which uses Cocoa Puff infused vermouth.