



TASTING TABLE

Food Culture Daily

LOS ANGELES

Mon. 24 Aug '09

People | LOS ANGELES

The Cocktailier

Drago Centro's sommelier does double duty behind the bar

At Drago Centro, sommelier Michael Shearin is just as comfortable pouring a \$550 Gaja Sori Tildin as he is recommending a great value wine, but he's not just a wine geek: His cocktail skills are shaking up the Downtown scene.



When it comes to wine, Shearin clearly knows his stuff: He helped build the award-winning list at Guy Savoy in Las Vegas and has worked at Bouchon at the Venetian and Craftsteak at MGM Grand. But in L.A., he takes mixology just as seriously.

"It's all about Red Bull and vodka in Vegas," says Shearin. "Here, having people who appreciate specialty cocktails has inspired me."

Vincenzo Marianella ([Copa d'Oro](#)) consulted on the restaurant's initial cocktail program, but now Shearin creates drinks to match the seasons. In the Fragolino, a touch of balsamic vinegar and lemon juice adds a little snap to muddled strawberries and Belvedere vodka. In the fall, he'll debut the Fumo E Fuoco, a smoky-spicy combination of aged Scotch, Thai chiles and honey ([click here](#) to download the recipe).

Great wine, says Shearin, is a balance of sugar, alcohol, tannin and acidity; it's almost the same thing with cocktails. "You don't want any one ingredient to outshine another."

Drago Centro, 525 S. Flower St., Downtown; 213-228-8998 or dragocentro.com

FORWARD to a FRIEND

Sponsored

PARTNER LISTING



Savorique

We scout the foodie landscape. Bring a bottle of quite unusual [olive oil from French stone mills](#) to a summer garden party, [Obama's favorite brownie](#) to a birthday, [lollipops](#) and [marshmallows](#) to the kids' pool party... PS: No longer forget birthdays or anniversaries! Use our [Magic Reminder](#) to nudge you and we'll send you our latest finds right on time.

Sponsored

GREAT TASTE DEBATES



Debate No. 02

CHARCOAL vs. GAS

How do you grill?

Join the [Patrón Social Club](#) to participate

VOTE NOW!

CHECKOUT

The Drago Centro Cocktail Menu (pdf)

FORWARD

To a Friend

PRINT

This Article

SUBSCRIBE

*To Tasting
Table*

INVITE

*A Friend to
Tasting Table*

Share on Facebook

Tweet This!



SET

Sweet Love Hangover

The Hollywood restaurant is now serving American comfort food for the Playhouse (and other clubs) set.

[Help](#) / [Contact](#) / [About](#) / [Terms](#) / [Privacy Policy](#) / [Editorial Policy](#) / [Advertise](#) / [Search](#) / [Jobs](#) / [Contests](#) / [My Account](#) / [UNSUBSCRIBE](#)

Tasting Table serves genuine editorial. There is no pay for play. [Click here for our editorial policy.](#)

© 2008–2009 TDT Media Inc. doing business as Tasting Table. All Rights reserved.