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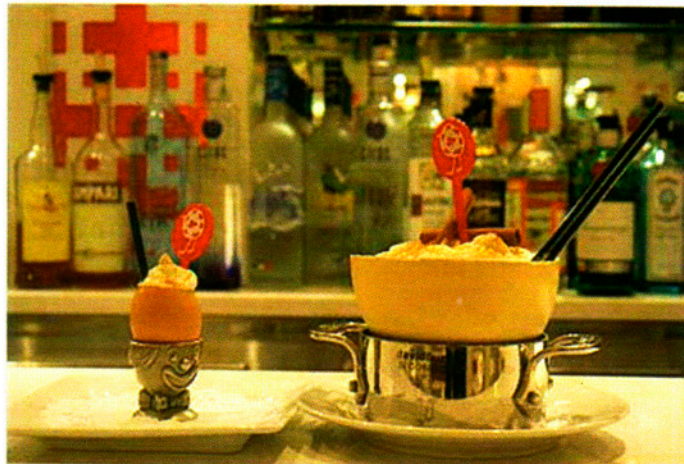
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Bar Buzz

These Holiday Drinks are Hot!

Libations you'll warm to—from glögg and grog to exotic eggnog.

By Porochista Khakpour



The Drunken Egg Potion at davidburke & donatella. (All photos by Shanna Ravindra.)

davidburke & donatella

133 E. 61st St., between Lexington and Park Aves., 212-813-2121

Black-tied revelers gather in the red-and-white sixties-mod dining room for a showman's take on eggnog: The Drunken Egg Potion. After injecting Goldschlager, bourbon and cognac with a buttery spice, bartenders set the concoction aflame then serve it in a massive Australian ostrich egg. Be forewarned: The double serving is more lethal than its dainty meringue taste and high-art looks imply. For a safer digestif, the Angry Claus pairs high-brow Godiva liqueur with low-brow Swiss Miss. Brandy and cayenne pepper ensure it's a sip that's both naughty and nice.