



The Dark Garden Cocktail

A sophisticated twist on the classic Dark and Stormy, the Dark Garden brings a floral depth to the drink with the addition of elderflower liqueur and a touch of elegance with a rose petal garnish. Perfect for a stormy night or a summer evening garden party, this drink is sure to enchant and delight. Created especially for Eden's readers by a renowned mixologist, with Eden's first full-length BDSM novel as inspiration.

Ingredients:

- 1 1/2 oz dark rum
- 1/2 oz elderflower liqueur
- 3 oz ginger beer
- 1/2 oz fresh lime juice
- Cubed ice
- Fresh rose petal for garnish

Instructions:

1. Fill a highball glass with ice.
2. Pour the dark rum and elderflower liqueur over the ice.
3. Add the fresh lime juice.
4. Top with ginger beer and gently stir to combine.
5. Garnish with a fresh rose petal for an elegant finish.