

THE DEFINITIVE GUIDE TO MEN'S FASHION

# GO *Style*

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AND  
JOE CALZAGHE

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## **THE MANY LIVES OF GORE VIDAL**

BY JAY PARINI

JAMES FRANCO  
PHOTOGRAPHED BY  
INEZ VAN LANSWEERDE  
& YINODDI MATADIN

# HOLLYWOOD'S UNSTOPPABLE IDOL **JAMES FRANCO**

**TOTAL FASHION: ALL THE NEW-SEASON ESSENTIALS**



A red notebook with a fine, pebbled texture. The cover is plain except for the gold-stamped text in the center. The text is arranged in two lines: "GQ STYLE" on top and "COCKTAIL BOOK" below it. The notebook is shown at a slight angle, casting a soft shadow to the right.

GQ STYLE  
COCKTAIL BOOK

RED NOTEBOOK WITH GOLD STAMPING BY SMYTHSON

## ALESSANDRO PALAZZI, HOTEL BAR MANAGER, DUKES

As Dukes bar manager Alessandro Palazzi prepares the hotel's signature Vesper martini, he recalls the history of this classic vodka martini. The tippie is thought by some to have been created by Dukes bartender Gilberto Preti in the 1950s for James Bond creator Ian Fleming, who used to swing by Dukes for an early evening cocktail. Other accounts have it that Fleming himself created the drink.

The Vesper takes its name from the

secret agent Vesper Lynd, Bond's tragic love interest in *Casino Royale*. It consists of Lillet, vodka and gin, stirred and set off with a sliver of orange peel. The zing of the orange gives it a 'ladies appeal', says Alessandro, as he measures out each component carefully. He has diverted a little from the original recipe. 'It had to adapt because, quite simply, some of the ingredients don't exist any more,' he says.

The Vesper evokes a mood of simplicity,

elegance and glamour, and the clean, sharp tang of each sip is at once refreshing and somewhat intoxicating.

'The best things are always the simple things,' says Alessandro, with the wonderfully jovial attitude of a seasoned bartender. As the Vesper sits upon the bar, no one can deny her allure: she's a sexy drink, exuding class. Enjoy her as slowly as possible, advises Palazzo. [www.dukeshotelondon.info](http://www.dukeshotelondon.info)



BLACK GLASS SKULL-AND-CROSSBONES DECANTER; BLACK LEATHER COASTER (SET OF FOUR), BOTH BY RALPH LAUREN HOME. SILVER AND GLASS CLOCK; HORN AND STEEL MAGNIFYING GLASS, BOTH FROM A SELECTION BY PELICANS & PARROTS

SMYTHSON

### THE VESPER

50ml No 3 London dry gin  
50ml Potocki vodka  
Angostura bitters  
20ml Lillet Blanc  
Orange peel

Add four drops of Angostura bitters to a frozen martini glass. Pour in 20ml of Lillet Blanc, followed by 30ml of Potocki vodka, then 50ml of No 3 London dry gin. Peel a twist of unaxed orange and squeeze the oil into the glass. Rim the glass with the peel and then drop into the glass.