

MEET MIXOLOGIST **ESTELLE BOSSY**

Estelle Bossy was one of the team members at Del Posto awarded for Outstanding Service by the James Beard Awards. Estelle's career has been deeply invested in fine dining where she oversaw the bar programs for two Michelin-starred restaurants simultaneously, and appeared in the Relais & Châteaux recruitment video representing 569 properties and 22,000 staff members. Pete Wells described Estelle's cocktails as "well-tuned" in his New York Times review. And she's been published Food & Wine, Saveur Magazine, Tasting Table, Food52, GQ, InStyle, and more.



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JAMES BEARD
OUTSTANDING
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**PUBLISHED IN THE
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WHEN DID YOU START BARTENDING?

I started making drinks at the age of 14 at my local Italian American restaurant using the Mr Boston Bartender's Guide.