

Dining In Hershey



Karl McCall

Beverage Manager of Hershey Lodge

Karl McCall, **Hershey Lodge** Beverage Manager, has worked with **Hershey Entertainment & Resorts** since 2000. At the Lodge, he is responsible for the purchase of all liquor and beer for the property, and he composes all wine and cocktail lists. McCall is responsible for pairing wine, beer and liquor with food for all Lodge restaurants as well as its convention center. He also creates new beverage programs and specialty beverage events, and he's the in-house expert regarding Pennsylvania Liquor Control Board laws.

A favorite part of McCall's job is developing specialty drinks for the Lodge. His signature drink is the Bloody Mary that is served in the Hershey Grill for Sunday brunch. He keeps this particular recipe a closely guarded secret, but he's more willing to share other recipes and insights, making him a fixture during Hershey's Chocolate-Covered February celebration. His "mixology" classes – during which he shares his secrets of making a variety of chocolate martinis – and his unique pairings of chocolate with various spirits have made the Lodge a favorite stopping point for visitors during the month of February.

McCall created a *Wine Spectator* Award-winning wine list for the former Fireside Steak House at **Hershey Lodge**, and his cocktail creations have been featured in *PA Wine and Spirits Quarterly*. He also has brought the best the world has to offer in premium beverage to **Hershey Lodge**, including premium wines by the glass and Hennessy Elipse, the world's most exclusive cognac.

What are McCall's feelings on the combination of chocolate and beverages? He says that chocolate always enhances the flavor and texture of a cocktail. He works with many different styles and forms of chocolate to create exciting new cocktails or add a

new twist to a classic cocktail. When you're in Hershey, he says, everything tastes better with chocolate.

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