



Corporate Dinner Option

First Course | Knob Creek 8yr Bourbon - Paper Plane (Coupe)

Country Ham "Carpaccio" – Pimento Cheese, Bread & Butter Pickles,
Cornbread Crouton, Frisee

Second Course | Knob Creek 9yr – Whiskey Smash (Bucket)

Arugula, Cheddar Stuffed Dates, Charred Onion, Maple Vinaigrette, Toasted Hazelnut

Third Course: Knob Creek Single Barrel Bourbon – NY Sour (Coupe)

Confit Duck Leg – Anson Mills Grits, Fermented Pepper Relish, Pickled Apple, Sage

Fourth Course: Knob Creek Rye – Sazerac (Bucket)

Rack of Lamb – Butternut Squash Puree, Swiss Chard, Knob Creek
Rye Gastrique, Herbs

Fifth Course: Knob Creek 12yr – Neat (Snifter)

Smoked Apple Cobbler – Knob Creek Hard Sauce, Vanilla Gelato, Oat Crumble
(In a mini cast-iron)