

# RUN THE TABLE

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## INGREDIENTS

- .5oz Pierre Ferrand Cognac
- .5oz Laird Bottled in Bond Apple Brandy
- .5oz Mount Gay Rum
- .5oz St. Elizabeth Allspice Dram
- .5oz Oleo Saccharum (or simple syrup)
- .5oz lemon
- 2-3 oz (to taste) Wolffer Dry White Cider

## METHOD

Pour 3oz of cider into a chilled collins glass filled halfway with ice. Shake the remaining ingredients together and strain them into the glass. Finish with 1-2 dashes of Jerry Thomas' Own Decanter bitters and garnish with an apple slice.

