

# Whiskey & Cigars

THURSDAY, MAY 9<sup>TH</sup> • EAGLES LANDING STEAKHOUSE  
FEATURING MAKER'S MARK® & COHIBA CIGARS

## AMUSE

### DEVEILED EGG

Smoked Paprika, White Anchovy, Masago Arare, Frisee, Chives.

*Featuring: Maker's Mark® 101. Perfectly Shareable, It's everything you love about Maker's Mark® with a whole lot more to love.*

*Our founder himself, Bill Samuels, Sr., was the first fan of this high proof bourbon. Bill liked to tuck a little 101 aside for friends.*

## FIRST

### TUNA CARPACCIO

Big Eye Tuna, Wasabi Mayo, Avocado Crema,  
Smoked Trout Roe, Spanish Evoo

*Featuring: Maker's Mark® 46. Uniquely finished, to deliver a more elevated experience, Maker's Mark 46® is the recipe of Bill Samuels Jr., son of founders Bill and Margie, and the first new major expression*

*since classic Maker's® was released in 1958. Maker's 46® is aged longer with.*

## SECOND

### RIB EYE CAP

Blackened, Crème Fraiche Butter, Natural Jus,  
Horseradish Croquettes.

*Featuring: Maker's Mark® Private Barrel. A NEW WAY TO Try, Maker's®, Maker's Mark® Private Selection is a first-of-its-kind barrel program.*

*It allows our retail or restaurant partners to purchase a barrel and explore their own taste visions of Maker's Mark® – much in the way our past-and-present.*

## DESSERT

### MAKER'S CLASSIC FLOAT

Vanilla Ice Cream, Maker's Mark®,  
Dr. Pepper, Crispy Shoestring Fries

*Featuring: Maker's Mark® Wood Finishing Series. LESS IS More. Crafted to amplify the balanced wood sugars, softer tannins and lasting finish achieved with our low 110 BEP. Special finishing staves were used to amplify notes of vanilla and sweet spice*

Executive Chef: Sean Rainaldi  
Director of Food & Beverage: Charles Wilson