

Bourbon & Cigars

THURSDAY, JULY 11TH • EAGLES LANDING STEAKHOUSE
6PM RECEPTION • 7PM DINNER

FEATURING BLANTON'S BOURBON & BYRON CIGARS ELEGANTES 21ST
CIGARS PROVIDED BY: ALDO CIGARS & CIGARS UNLIMITED

AMUSE

HONEY SRIRACHA SHRIMP

Arugula Slaw Sesame Ginger Dressing

FIRST

SMOKED LITTLE GEM LETTUCE SALAD

Applewood Smoked Bacon, Local Lodi Apples,
Point Reyes Bleu Cheese Crumbles, Focaccia Croutons,
Poppy Seed Vinaigrette

SECOND

CREEK STONE FARMS BEEF WELLINGTON

Petite Filet Mignon wrapped in Puff Pastry with Foie Gras
and Duxelle, Sauce Béarnaise, Pommes Duchesse,
Confetti Asparagus

DESSERT

CHOCOLATE DIPPED CANNOLI

From Carlo's Bakery

Executive Chef: Sean Rainaldi
Eagles Landing Chef: Maricarmen Santellano
Pastry Chef: Amy Verduzco