

Bourbon & Cigars

THURSDAY, AGUSUT 8TH • EAGLES LANDING STEAKHOUSE
FEATURING ANGELS ENVY & OPUS X CIGARS

6PM RECEPTION • 7PM DINNER

AMUSE

SMOKED PORK BELLY

Dried Cherry Phyllo, Frisse, Beurre Blanc

Feat: Kentucky straight Bourbon Whiskey finished in Madeira Casks

Appearance: Deep Amber. Nose: Brown sugar, freshly baked raisins, & notes of cherry. Palate: Notes of toasted oak, smoke & leather, & dried cherries

Finish: A satisfying finish that lingers.

FIRST

GNOCCHI WITH SHORT RIB RAGU

Shaved Parmesan and Toasted Almonds

Feat: Kentucky straight Bourbon Whiskey finished in Tawny Port Casks

Appearance: Hues of copper & amber. Nose: Dry fruit & oak.

Palate: Black pepper, toasted nuts, & delicate cinnamon.

Finish: Light & lingering, reminiscent of dried fruit dipped in dark chocolate.

SECOND

MISHIMA RESERVE WAYGU STEAK

Three Peppercorn Sauce, Prosciutto Wrapped Haricot Verts,
Truffle Oil fried Potatoes

Feat: Cask Strength Rye. Nose: Sweet and aromatic, bready with a hint of nutmeg. Palate: Balanced spice accompanied by candied citrus.

Finish: Long and earthy, with oak and further baking spices.

DESSERT

WARM BRIOCHE BREAD PUDDING WITH A WHISKEY CARAMEL SAUCE AND VANILLA ICE CREAM

Feat: Kentucky straight Bourbon Whiskey finished in Oloroso Sherry Casks.

Appearance: Hues of copper & amber. Nose: Pleasantly sweet with hints of raisin & hazelnut. Palate: Oak-forward with distinct dryness from sherry

Finish: Sweet, pleasant, lingering floral finish.