

# Menu

THURSDAY, DECEMBER 12<sup>TH</sup> • EAGLES LANDING STEAKHOUSE  
FEATURING BALCONES & ALDO CIGARS AND CIGARS UNLIMITED

6PM RECEPTION • 7PM DINNER

## AMUSE

### OYSTERS ROCKEFELLER

Spinach Greens, Pancetta, Herb and Panko Crust,  
Topped w/ Bernaise sauce

Feat: Balcones Baby Blue

## FIRST

### SHRIMP TOAST

Pickled Vegetables, Spicy Mayo

Feat: Balcones Brimstone

## SECOND

### IBERICO PORK ROULADE

Prosciutto, Spinach, Asparagus and Blistered Red Bell Peppers,  
Yukon Gold Mash Potatoes, Sauteed Spinach, Pomegranate Red  
Wine Demi Sauce

Feat: Balcones Cataleja 15

## DESSERT

### APPLE TARTINE ALA MODE

Feat: Balcones Rye

*Restaurant Chef: Britton Thompson*

*Pastry Chef: Amy Verduzco*

*Director of Food & Beverage: Charles Wilson*

# About

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## Original and Authentic

In 2008, Balcones was nothing more than an idea driven by a passion to create something original and authentic, right here in the Heart of Texas. It all started in an old welding shop under a bridge in Waco. For the next year, we replaced the roofing, knocked out walls, laid brick, cut pipes, installed copper pot stills from Portugal, and shoehorned a whisky distillery inside that quaint building. Proud of what we had accomplished on our own, we began distilling in 2009.

### FROM GRAIN TO GLASS

It's no secret to brewers and chefs alike: ingredients matter. We have always meticulously sought out ingredients for their richness in flavor. From blue corn grown in New Mexico to the first Texas-grown malted barley, we aim to get the most out of our raw materials because they make a better whisky. We make every effort to preserve the luscious flavors of these ingredients in our spirits so that each sip is a decadent expression of their original state. Every spirit we make adheres to that philosophy: it should be recognizable and delectable.

### CREATING NEW FLAVORS AND AROMAS

Fermentation isn't just where we create alcohol, it is a delicate process that can create new flavors and aromas entirely. It shouldn't be any surprise that we approach it differently – all of our distillers have a long history with brewing. One thing brewers have known for centuries is that time and temperature are intrinsically linked to the quality and profile of beer. With that in mind, we have specially tailored and refined the fermentation techniques for each of our recipes, focusing on methods that will coax yeast into creating interesting flavor compounds, called esters, and the chemical precursors to fruity and floral aromas that will develop in the spirit.

[balconesdistilling.com](http://balconesdistilling.com)