

Menu

THURSDAY, DECEMBER 26TH • EAGLES LANDING STEAKHOUSE
J. LOHR

AMUSE

BELGIUM ENDIVE SALAD

Granny Smith Apples, Crumble Blue Cheese, Candied Pecans, Crispy Prosciutto, Red Wine Vinaigrette

Feat: BAY MIST RIESLING VINTAGE 2023

FIRST

PRIME BEEF RAVIOLO

Braised Prime Rib, Sage Brown Butter

Feat: J LOHR CARROL'S VINEYARD CABERNET

SECOND

PAN SEARED CHILEAN SEA BASS

Celeriac Root Puree, Tomato, Olive and Garlic Confit, Sautéed Broccolini, Saffron Sabayon Sauce

Feat: ARROYO VISTA CHARDONNAY VINTAGE 2022

DESSERT

VANILLA BEAN PANNA COTTA

Topped w/ Berry Coulis and Chantilly Cream

Feat: PURE PASO PROPRIETARY VINTAGE 2021

Restaurant Chef: Sheryll Pascual

Pastry Chef: Amy Verduzco

Director of Food & Beverage: Charles Wilson

About

THURSDAY, DECEMBER 26TH • EAGLES LANDING STEAKHOUSE
J. LOHR

Pioneering Monterey and Paso Robles

It's no coincidence that the Central Coast's emergence as a world class winegrowing region runs parallel with the establishment and growth of J. Lohr Vineyards & Winery. Founder Jerry Lohr is one of the region's pioneers and has played a larger-than-life role in bringing the area to prominence.

Jerry's instincts led him to two regions located about 75 miles apart. In the early 1970s, he chose Monterey County's Arroyo Seco district, with its cool, windy climate and rocky soils, as ideal for Chardonnay. In the 1980s, he recognized the potential of Paso Robles for growing Bordeaux varietals, especially Cabernet Sauvignon – given the area's rich soils and dramatic diurnal temperature swings between warm days and cool nights.

After Jerry Lohr's nearly decade-long search for the right place to plant his first vineyard, he chose a site in Monterey County that was to become the heart of the Arroyo Seco appellation. Jerry originally planted 280 acres in 1972 and 1973 near Greenfield. Monterey County's Arroyo Seco appellation has proved ideal for growing layered, complex Chardonnay and Pinot Noir. Brisk winds and fog off Monterey Bay, stony, well-drained soils, and a lack of damaging fall rains all combine to produce grapes with trademark fruit intensity and balancing acidity. In 1974, Jerry unveiled the first J. Lohr winery in San Jose.

In the early 1980s, Jerry Lohr saw the potential for great Cabernet Sauvignon further south. Borrowing a lesson from the French—that great Chardonnay and Cabernet Sauvignon excel in very different growing conditions—Jerry began planting Cabernet Sauvignon and other red varieties in San Luis Obispo County's then little-known Paso Robles region in 1986. With the hands-on devotion of an artisan farmer, Jerry tended to the vines while diligently working toward the creation and development of an adjacent winery and barreling cellars; J. Lohr's Paso Robles production facility was opened in 1988.

jlohr.com