

Menu

THURSDAY, FEBRUARY 13TH • EAGLES LANDING STEAKHOUSE
**FEATURING ROD & HAMMER'S SLO STILLS
& ALDO CIGARS AND CIGARS UNLIMITED**

6PM RECEPTION • 7PM DINNER

AMUSE

BAKED MUSSELS

with Spicy Cream Cheese, Crab
Pair with Rod & Hammer's SLO Stills Bourbon

FIRST

SEAWEED SALAD

with Mixed Greens, Miso Dressing, Tobiko
Pair with Rod & Hammer's SLO Stills Cask Rye

SECOND

TUNA

Pan Seared with Jasmine Rice, Mixed Vegetables, Truffle Ponzu
Pair with Rod & Hammer's SLO Rye Whiskey

DESSERT

GREEN TEA CRÈME BRÛLÉE

with Berries
Pair with Rod & Hammer's Peach Whiskey

*Restaurant Chef: Sheryll Pascual
Pastry Chef: Amy Verduzco
Director of Food & Beverage: Charles Wilson*

ABOUT ROD & HAMMER'S SLO STILLS

Ten years ago Rodney "Rod" Cegelski, a California surfer, met Hamish "Hammer" Marshall, an Aussie Jackaroo, spurring a friendship rooted in an appreciation of quality spirits and the central coast. The two founded **Rod & Hammer's SLO Stills** to share their passion with friends and family..

rodandhammer.com

FUTURE EVENTS

**Japanese
WHISKEY
NIGHTS**
ウイスキーナイト
FEBRUARY 17TH
HIBIKI

*Wine
Nights*
FEBRUARY 22TH
JOEL GOTT

**TAP
TAKE
OVER**
MARCH 3RD
559 BREWERY

**TEQUILA
NIGHTS**
MARCH 6TH
EL TESORO

**WHISKEY
NIGHTS**
MARCH 13TH
OLD ELK:
COLORADO BOURBON
WHISKEY

tmcasino.com/pair