

Menu

THURSDAY, MARCH 13TH • EAGLES LANDING STEAKHOUSE
**FEATURING OLD ELK BOURBON
& ALDO CIGARS AND CIGARS UNLIMITED**

6PM RECEPTION • 7PM DINNER

AMUSE

CRAB STUFFED SHRIMP

with Mango Thai Chile Sauce

Pair with Old Elk Straight Wheat Whiskey

FIRST

SEAFOOD TOM YUM SOUP

with Tamarind Coconut Broth, Veggies, Seafood Medley

Pair with Old Elk Double Wheat

SECOND

MARINATED PRIME BEEF SATAY

with Java Rice, Pickled Cucumbers, Homemade Peanut Sauce

Pair with Old Elk Four Grain

DESSERT

CRISPY FRIED BANANA FRITTER

with Coconut Ice Cream, Burnt Caramel, Toasted Coconut

Pair with Old Elk Wheated Bourbon

Restaurant Chef: Sheryll Pascual

Pastry Chef: Amy Verduzco

Director of Food & Beverage: Charles Wilson

ABOUT OLD ELK

One of the things that sets **Old Elk** apart from the herd is our Slow Cut™ Proofing Process. For us it means extra steps and extra costs. For you it means the world-class quality you've come to expect from our products.

To proof alcohol, water is added until the liquid reaches a desired strength. However, this creates a heat liberating reaction, and when you add hundreds of gallons of water in a day or two, it ends up boiling off many of the lighter, finer flavors.

Here at **Old Elk**, though, we've always done things differently. Instead of a day, we spend weeks adding small increments of water to keep our liquid cool and save the delicate flavors our team works so hard to produce during mashing, fermentation, distillation, and maturation. It's why we've deemed our whiskey Slow Cut™, and it's why you can taste the quality in every sip.

oldelk.com

FUTURE EVENTS



MARCH 17TH
KAKUBIN



MARCH 27TH
BOOKER VINEYARD
PASO ROBLES



APRIL 7TH
INCINERATI BREWING



APRIL 3RD
DON JULIO



APRIL 10TH
CROWN ROYAL
MASTER SERIES

tmcasino.com/pair