

Menu

THURSDAY, MARCH 27TH • EAGLES LANDING STEAKHOUSE
FEATURING BROOKER VINEYARD

6PM RECEPTION

Feat. Harvey & Harriet white 2022

7PM DINNER

AMUSE ARANCINI

with Spicy Pomodoro Sauce
feat. Booker Vertigo 2020

FIRST

ARUGULA SALAD

with Poached Pears, Candied Pecans, Goat Cheese,
Champagne Vinaigrette
feat. Favorite Neighbor Chardonnay 2021

SECOND

PRIME BEEF RAVIOLI

with Brown Butter, Toasted Hazelnuts, Balsamic Reduction
feat. Booker Oublie 2019

DESSERT CANNOLLI

Vanilla Bean Chantilly, Pistachios
feat. Booker Fracture 2019

Restaurant Chef: Sheryll Pascual

Pastry Chef: Amy Verduzco

Director of Food & Beverage: Charles Wilson

ABOUT BOOKER WINES

At **Booker**, our purpose is simple: to thoughtfully farm and craft world class wines that leave a small footprint but make a big impact. Our estate vineyard, which was officially designated as Regenerative Organic Certified® (ROC™) in 2023, produces a myriad of different wines with an emphasis on Rhône varietals. **Booker Wines** are in limited production and often sell out to our wine club upon release.

The Booker Story

The name **Booker** comes from the two orphan brothers who had purchased the land in the late 1920's. The Booker brothers were Paso's favorite sons, dedicating their lives to being great farmers and humanitarians. From the past to present, learn how one family's story blends into another as the values remain the same: community, giving back, and quality farming.

FUTURE EVENTS



APRIL 7TH
INCINERATI BREWING



MARCH 3RD
DON JULIO



MARCH 10TH
CROWN ROYAL
MASTER SERIES



APRIL 21ST
TOKI, HAKU



APRIL 24TH
DORVAL ESTATE WINERY

tmcasino.com/pair