

# Menu

THURSDAY, APRIL 24<sup>TH</sup> • EAGLES LANDING STEAKHOUSE  
FEATURING DORVAL ESTATE WINERY

6PM RECEPTION

*Feat. Cabernet Sauvignon 2022*

7PM DINNER

## AMUSE

MISO SOUP WITH NEW ENGLAND CLAMS  
Shiro Miso Broth with Tofu, Scallions and Clams  
*feat. Chardonnay 2022*

## FIRST

MEDLEY OF VEGETABLE TEMPURA WITH TATSUYA SAUCE  
Mixed Fried Vegetables with a Soy Based Sauce and Radish  
*feat. Toroldego 2022*

## SECOND

CHILEAN SEA BASS, WITH WASABI MASH  
Broiled Misoyaki Glazed Sea Bass and Fried Onions  
*feat. Cabernet Franc 2022*

## DESSERT

GREEN TEA CRÈME BRÛLÉE WITH MIXED BERRY COULISI  
Crème Brûlée with Mixed Berry Sauce  
*feat. Malvasia Bianca 2022*

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

## ABOUT DORVAL ESTATE WINERY

**DORVAL Wine Brand:** A Legacy of Passion, Innovation, and Family

**DORVAL** isn't just a wine brand; it's a reflection of a deep passion for life, a pursuit of the impossible, and a relentless drive to push boundaries. At its heart, **DORVAL** is defined by the vision and determination of its founders, Andrew and Rebecca Kerr, two pioneering individuals who have transformed the Central Valley's wine narrative into something remarkable.

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## FUTURE EVENTS



MAY 5<sup>TH</sup>  
DOS XX



MAY 1<sup>ST</sup>  
CAZADORES



MAY 8<sup>TH</sup>  
BASIL HAYDE



MAY 19<sup>TH</sup>  
YAMAZAKI



MAY 22<sup>ND</sup>  
ROMBAUER VINEYARDS

[tmcasino.com/pair](https://tmcasino.com/pair)