

# MENU

THURSDAY, MAY 8<sup>TH</sup> • EAGLES LANDING STEAKHOUSE  
FEATURING BASIL HAYDEN BOURBON

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6PM RECEPTION

7PM DINNER

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## AMUSE

Spanish Tortilla, Blistered Shishito Peppers,  
Valbreso Feta, Sauce Espagnole

*Pair with Basil Hayden Subtle Smoke*

## FIRST SALAD

Poached Beet, Avocado and Grapefruit,  
Whipped Chevre, Kumquat, Pink Peppercorn Vinaigrette

*Pair with Basil Hayden Dark Rye*

## SECOND

### SEARED THIN-CUT KERWEE RIBEYE

Peppercorn, Merlot Pan Reduction, Pommes Risole,  
Asparagus Tips

*Pair with Basil Hayden 10 Year*

## DESSERT

### CARAMEL COCONUT CREAM PIE

*Pair with Basil Hayden Toasted*

*Restaurant Chef: Maricarmen Santellano  
Pastry Chef: Amy Verduzco  
Director of Food & Beverage: Charles Wilson*

## RAISE A GLASS TO SOMETHING SPECIAL

Booker Noe loved Bourbon. He loved the craft of it, the character of it, the "pour me another one and tell me a story" of it. He loved what it could mean and all the things it could be. But most of all he loved the way it tasted.

In Basil Hayden he created the kind of whiskey he loved; spicy yet smooth, both rich and sweet. A high-rye Kentucky straight bourbon with a refined flavor profile that rewards a second glass.

So, in true Kentucky style, let's get straight to the good stuff.

[basilhaydenbourbon.com](http://basilhaydenbourbon.com)

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### FUTURE EVENTS



JUNE 2<sup>ND</sup>  
SECOND SUN

TEQUILA  
NIGHTS

JUNE 5<sup>TH</sup>  
CASAMIGOS

WHISKEY  
NIGHTS

JUNE 12<sup>TH</sup>  
WHISTLEPIG CRAFT  
WHISKEY

Japanese  
WHISKEY  
NIGHTS

MAY 19<sup>TH</sup>  
YAMAZAKI

Wine  
Nights

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

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