

Menu

THURSDAY, JUNE 12TH • EAGLES LANDING STEAKHOUSE
**FEATURING WHISTLEPIG WHISKEY
& ALDO CIGARS AND CIGARS UNLIMITED**

6PM RECEPTION • 7PM DINNER

AMUSE

SMOKED CARPACCIO DEVILED EGGS

Red Cabbage Slaw

*Pair with Limited Edition Wheat Whiskey, Aged in Charred American Oak Caskets
(Proofed with Liquid Death Mountain Water)*

FIRST

BOURBON SAUTÉED BUTTON MUSHROOM

with Lardons, Cambazola, Grilled Ciabatta

Pair with WhistlePig PiggyBack, 100 Proof Bourbon Whiskey

SECOND

BRAISED KERWEE WAYGU SHORT RIBS

with Tomato Zinfandel Broth, Smashed Yukon Gold Potatoes,
Fried Savoy Cabbage

Pair with WhistlePig Small Batch Rye, Aged 10 Years

DESSERT

SKILLET S'MORES BROWNIE

with Bourbon Caramel Drizzle

Pair with Snout to Tail Bourbon, Aged 10 Years

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

ABOUT WHISTLEPIG CRAFT WHISKEY

While the good old boys are drinking whiskey and rye, our young, rebellious team of creators have no time for nostalgia. We're too busy relentlessly trying new things to unlock the potential of America's oldest spirit, and we are just getting started.

whistlepigwhiskey.com

FUTURE EVENTS



JUNE 16TH
HAKUSHU



JUNE 26TH
SHAFFER VINEYARDS



JULY 7TH
HOUSE OF PENDRAGON



JULY 3RD
HERRADURA



JULY 30TH
BULLEIT FRONTIER WHISKEY

tmcasino.com/pair