

Menu

THURSDAY, JUNE 26TH • EAGLES LANDING STEAKHOUSE
FEATURING SHAFER VINEYARDS

6PM RECEPTION

Feat. 2023 Red Shoulder Ranch Chardonnay

7PM DINNER

AMUSE

SMOKED PORK BELLY

Balsamic Blackberry Glaze

feat. 2022 TD-9®, Cabernet Sauvignon

FIRST

CREAMY MUSHROOM SOUP

Parmesan Crispe

feat. 2019 RELENTLESS®, Napa Valley

SECOND

PETITE LOBSTER THERMIDOR

Mornay, Pommes Puree, Sautéed Kale, Lobster Cream Sauce

feat. 2021 HILLSIDE SELECT®, Cabernet Sauvignon

DESSERT

DUBAI CHOCOLATE CHEESECAKE

Strawberries, Chantilly Cream

feat. 2022 ONE POINT FIVE®, Cabernet Sauvignon

Restaurant Chef: Maricarmen Martinez

Pastry Chef: Amy Verduzco

Director of Food & Beverage: Charles Wilson

THE SHAFER VINEYARDS STORY

Our property has been the site of grape growing and commercial winemaking since 1880, during Napa Valley's first boom as an American wine country. Napa's pioneer vintners not only filled San Francisco's wine cellars, but shipped wine across the country and earned gold medals at the 1889 Paris Exposition.

shafervineyards.com

FUTURE EVENTS



JULY 7TH
HOUSE OF PENDRAGON



JULY 3RD
HERRADURA



JULY 10TH
BULLEIT FRONTIER WHISKEY



JULY 21ST
KAKUBIN



JULY 24TH
SOLITARY CELLARS

tmcasino.com/pair