

MENU

THURSDAY, OCTOBER 9TH • EAGLES LANDING STEAKHOUSE
FEATURING SINGLE MALT SCOTCH

6PM RECEPTION • 7PM DINNER

AMUSE SCOTCH EGG

Pork Sausage, Breadcrumbs, Dijon Aioli

Pair with Oban Single Malt Scotch 14 YR 86

FIRST LEEK AND TATTIE SOUP

Leek, Potato, Cream, Fresh Herbs

Pair with Glenkinchie Single Malt Scotch 12 YR 86

SECOND BEEF STEW

Filet, Rumbledethumps, Peas

Pair with Lagavulin Single Malt Scotch 16 YR 86

DESSERT CRANACHAN CHEESECAKE

Toasted Oats, Fresh Raspberries, Sweet Honey, Hint of Whiskey

Pair with Mortlach Single Malt Scotch The Wee

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

FUTURE EVENTS



OCTOBER 20TH
HIBIKI



OCTOBER 23RD
PENFOLDS



NOVEMBER 3RD
LAGUNITAS BREWERY



NOVEMBER 6TH
21 SEEDS



NOVEMBER 13TH
GOLD BAR WHISKEY

Text "PAIR" to **54848**

tmcasino.com/pair