

MENU

THURSDAY, JANUARY 8TH • EAGLES LANDING STEAKHOUSE

FEATURING MITCHER'S BOURBON

6PM RECEPTION • 7PM DINNER

AMUSE

SCALLOP CRUDO

Pickled Kumquat, Apple, Citrus, Spicy Ponzu

Pair with Michter's Single Barrel Straight Rye

FIRST

GNOCCHI

Butternut Squash Puree, Andouille, Broccolini,
Aged Balsamic, Pecorino

Pair with Michter's Unblended American Whiskey

SECOND

WAGYU RIBEYE

Grilled Squash, Potato Gratin, Bourbon Au Poivre

Pair with Michter's Small Batch Bourbon

DESSERT

WARM ALMOND BROWN BUTTER FINANCIER

Served with Vanilla Ice Cream and Cinnamon Caramel

Restaurant Chefs: Matthew Wajswol & Cameron Remine

Pastry Chef: Amy Verduzco

Director of Food & Beverage: Charles Wilson

REVOLUTIONARY RYE IN SCHAEFFERSTOWN, PENNSYLVANIA

Originally known as Shenk's and later as Bomberger's, the whiskey company which ultimately became known as Michter's was founded by John Shenk, a Swiss Mennonite farmer, in Schaefferstown, Pennsylvania in 1753. In its earliest days, Shenk's produced whiskey from rye grain, a favorite local crop in the Pennsylvania Blue Mountain Valley where the distillery was located.

According to Pennsylvania historical lore, commemorated by the Lebanon Valley Coin Club in 1978, this particular rye whiskey was so valued that when the Revolutionary War broke out, General George Washington visited the distillery and purchased whiskey to fortify his men as they hunkered down in their camp through the long, brutal winter at Valley Forge. Over 200 years later the Michter's Pennsylvania management would say Michter's was "the whiskey that warmed the American Revolution."

mitchers.com

FUTURE EVENTS

**Japanese
WHISKEY
NIGHTS**
JANUARY 19TH
LEGENT CASK

Wine & Spirits
JANUARY 22ND
ORIN SWIFT

**TAP
TAKE
OVER**
FEBRUARY 2ND
NORTH COAST

**TEQUILA
NIGHTS**
FEBRUARY 5TH
CASA MAESTRI

**WHISKEY
NIGHTS**
FEBRUARY 12TH
BARDSTOWN

Text "PAIR" to **54848**

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