

# Menu

THURSDAY, FEBRUARY 26<sup>TH</sup> • EAGLES LANDING STEAKHOUSE  
**FEATURING SILVER OAK**

6PM RECEPTION • 7PM DINNER

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## AMUSE

### LECHE DE TIGRE

Peruvian-Style Ceviche

*feat. Twomey Sauvignon Blanc Napa County Sonoma County 2024*

## FIRST

### RICOTTA AGNOLOTTI

Wild Mushroom, Prosciutto, Fried Sage, Cured Egg Yolk

*feat. Bin 311*

## SECOND

### BEEF WELLINGTON

Pommes Puree, Bordelaise

*feat. Silver Oak Cabernet Sauvignon 2020 Alexander Valley*

## DESSERT

### BERRIES AND CREAM PANNA COTTA

Fresh Berries, Pistachio Streusel, Whip Cream, Fresh Strawberries

*feat. Silver Oak Cabernet Sauvignon 2019 Napa Valley*

*Restaurant Chefs: Matthew Wajswol & Cameron Remine*

*Pastry Chef: Amy Verduzco*

*Director of Food & Beverage: Charles Wilson*

**SOME BOTTLES MARK A MOMENT.  
OURS HELP MAKE ONE.**

We craft Cabernet for gathering the people you love and celebrating the wins. Our wines are ready to be enjoyed the day you bring it home and memorable long after the glasses are cleared. Because we focus on the details, the experience in your glass is confidently, consistently Silver Oak.

Our signature is singular—Cabernet Sauvignon aged exclusively in 100% American oak—so what you taste is unmistakably Silver Oak: vivid fruit, smooth structure, and a lingering finish. We farm 19 premier estate vineyards and own our cooperage in Missouri, selecting white oak, seasoning staves, and toasting barrels to our specs. That stewardship allows us to age each vintage until it's truly ready to share.

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

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**FUTURE EVENTS**



FEBRUARY 2<sup>ND</sup>  
NORTH COAST



NOVEMBER 6<sup>TH</sup>  
21 SEEDS



FEBRUARY 12<sup>TH</sup>  
BARDSTOWN



FEBRUARY 16<sup>TH</sup>  
HIBIKI HARMONY



FEBRUARY 26<sup>TH</sup>  
SILVER OAK

Text "PAIR" to **58428**

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