

Menu

THURSDAY, FEBRUARY 26TH • EAGLES LANDING STEAKHOUSE
FEATURING SILVER OAK

6PM RECEPTION • 7PM DINNER

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

FUTURE EVENTS



FEBRUARY 2ND
NORTH COAST



NOVEMBER 6TH
21 SEEDS



FEBRUARY 12TH
BARDSTOWN



FEBRUARY 16TH
HIBIKI HARMONY



FEBRUARY 26TH
SILVER OAK

Text "PAIR" to **58428**

tmcasino.com/pair