

Menu

THURSDAY, MARCH 26TH • EAGLES LANDING STEAKHOUSE
FEATURING LORING WINE COMPANY
6PM RECEPTION • 7PM DINNER

AMUSE

PORT POACHED PEAR MAYTAG BLUE CHEESE FRITTER

feat. Pinot Noir 2021 Boekenoogen Vineyard

FIRST

LOBSTER BISQUE CAPPUCCINO

feat. Chardonnay 2023 Santa Lucia Highlands

SECOND

MOLASSES BLACK PEPPER RUBBED FILET OF BEEF

White Corn and Chantrelles, Duck Fat Fries, Roasted Tomato Beef Jus

feat. Pinot Noir 2020 Kessler-Haak Vineyard

DESSERT

BLACKBERRY COBBLER

Roasted Blackberries, Brown Butter Topping, Vanilla Ice Cream

feat. Pinot Noir 2023 Sta Rita Hills

Restaurant Chefs: Matthew Wajswol & Cameron Remine

Pastry Chef: Amy Verduzco

Director of Food & Beverage: Charles Wilson

HOW I MAKE PINOT NOIR (BY OWNER BRIAN LORING)

"My philosophy on making wine is that the fruit is *everything*. What happens in the vineyard determines the quality of the wine. That's why I'm extremely picky when choosing vineyards to buy grapes from. Not only am I looking for the right soil, micro-climate, and clones, I'm also looking for a grower with the same passion and dedication to producing great wine that I have."

"One of the most important decisions made in the vineyard is when to pick. Some people go by the numbers (brix, pH, TA, etc) and some go by taste. Once again, I trust the decision to the vineyard people. The day they pick the fruit for their wine is the day I'm there with a truck to pick mine. Given this approach, the wine that I produce is as much a reflection of the vineyard owner as it is of my winemaking skills."

loringwinecompany.com

FUTURE EVENTS

TEQUILA
NIGHTS

APRIL 2ND
MI CAMPO

TAP
TAKE
VER

APRIL 6TH
BURNING SUN

WHISKEY
NIGHTS

APRIL 9TH
RABBIT HOLE

JAPANESE
WHISKEY
NIGHTS

APRIL 20TH
NIKKA FROM
THE BARREL /
BLACK & GOLD SAKE

Wine
Nights

APRIL 23RD
VINA ROBLES

Text "PAIR" to **54848**

tmcasino.com/pair