

# MENU

THURSDAY, MAY 14<sup>TH</sup> • EAGLES LANDING STEAKHOUSE

FEATURING HIGH WEST

---

6PM RECEPTION • 7PM DINNER

---

## AMUSE

### CACIO E PEPE

*Pair with High West Bourbon*

## FIRST

### GRILLED HAMACHI

Avocado, Persian Cucumber, Citrus Segments

*Pair with High West Double Rye*

## SECOND

### SMOKED DUCK BREAST

Bacon, Apple, Honey, Swiss Chard

*Pair with High West Rendezvous Rye*

## DESSERT

### STICKY TOFFEE PUDDING DATE CAKE

*Pair with High West Campfire*

*Restaurant Chefs: Matthew Wajswol & Cameron Remine*

*Pastry Chef: Amy Verduzco*

*Director of Food & Beverage: Charles Wilson*

## ABOUT HIGH WEST DISTILLERY

High West Distillery was founded in 2006 by David Perkins and his wife, Jane. David, a former biochemist, was inspired to open his own distillery after seeing the parallels between the fermentation and distilling process and his own work in biochemistry during a trip to a whiskey distillery in Kentucky. In 2004, David and his family relocated to Park City, Utah to begin their new venture, where they began distilling in 2007. They chose Park City because of David's love of the Old West and Utah's little-known whiskey history.

High West began with humble roots, opening a small, 250-gallon still and Saloon in an historic livery stable and garage. What was once a small operation in downtown Park City has grown to be an internationally-recognized, award winning brand.

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

---

### FUTURE EVENTS

**Japanese  
WHISKEY  
OR  
SAKE**  
nights 

MONDAYS IN MAY  
KIKORI WOODSMEN /  
HANA YUZU

*Wine  
Nights* 

MAY 28<sup>TH</sup>  
FRANK FAMILY  
VINEYARDS

**TAP  
TAKE  
OVER** 

JUNE 1<sup>ST</sup>  
HOUSE OF PENDRAGON

**TEQUILA  
NIGHTS**

JUNE 4<sup>TH</sup>  
ARRETTE

**WHISKEY  
NIGHTS** 

JUNE 11<sup>TH</sup>  
CROWN ROYALE

Text "PAIR" to **54828**

[tmcasino.com/pair](http://tmcasino.com/pair)