

Menu

THURSDAY, JULY 23RD • EAGLES LANDING STEAKHOUSE
FEATURING SHAFER
6PM RECEPTION • 7PM DINNER

AMUSE

SWEET CORN AGNOLOTTI

Roasted Corn, Crispy Proscuitto, Parmesan
featuring 2023 Red Shoulder Ranch Chardonnay

FIRST

SMOKED SHRIMP RISOTTO

Roasted Heirloom Tomatoes, Poached Egg
featuring 2019 Relentless Blend

SECOND

WAGYU NEW YORK

Roasted Cabbage, Wild Mushroom Demi
featuring 2021 Hillside Select Cab

DESSERT

PLUM PUDDING CAKE & VANILLA GELATO

featuring 2022 TD-9 Cabernet Sauvignon

*Restaurant Chefs: Cameron Remine
Pastry Chef: Amy Verduzco
Director of Food & Beverage: Charles Wilson*

OUR STORY

Our property has been the site of grape growing and commercial winemaking since 1880, during Napa Valley's first boom as an American wine country. Napa's pioneer vintners not only filled San Francisco's wine cellars, but shipped wine across the country and earned gold medals at the 1889 Paris Exposition.

John Shafer, a Chicago publishing executive, purchased our site in 1972 and spent the mid-1970s planting the hillside estate to Cabernet Sauvignon. In 1978 John transitioned to full-scale winemaking, making the winery's first Cabernet Sauvignon. In 1983 John's son, Doug Shafer, joined the winery as winemaker. The following year, Elias Fernandez joined the winery, initially as assistant winemaker.

Today, Elias Fernandez is celebrating 40 harvests on this property. Shafer Vineyards is known as one of Napa Valley's most celebrated historic wineries, year after year producing wines that create delicious, memorable moments wherever they are poured around the world.

shafervineyards.com

FUTURE EVENTS

**Japanese
WHISKEY
OR SAKE**
nights

MONDAYS IN AUGUST
DISTILLERS RESERVE /
MIO

**TEQUILA
NIGHTS**

AUGUST 6TH
CUERVO DE
LA FAMILIA

**TAP
TAKE
OVER**

AUGUST 3RD
BURNING SUN

**WHISKEY
NIGHTS**

AUGUST 13TH
WHISTLE PIG

*Wine
Nights*

AUGUST 27TH
DAOU

Text "PAIR" to **54828**

tmcasino.com/pair