

MENU

THURSDAY, AUGUST 13TH • EAGLES LANDING STEAKHOUSE

FEATURING WHISTLEPIG

6PM RECEPTION • 7PM DINNER

AMUSE

CAESAR SALAD CROSTINI

Toasted Baguette, Fresh Romaine,
House Made Caesar Dressing, Parmesan, Anchovies

Pair with PiggyBack Rye

FIRST

BRUSSELS SPROUTS

Brussels Sprouts, Whiskey Maple Butter, Crispy Lardon,
Blue Cheese Crumbles

Pair with Snout & Tail

SECOND

6OZ FILET

Filet Mignon, Garlic Mash, Broccolini,
Lemon Herb Compound Butter

Pair with 10 Year Small Batch Rye

DESSERT

TRIPLE CHOCOLATE MOUSSE GATEAU

Chocolate Almond Sponge Cake with
Vanilla & White Chocolate Chantilly

Pair with 12 Year Old World Rye

Restaurant Chefs: Cameron Remine

Pastry Chef: Amy Verduzco

Director of Food & Beverage: Charles Wilson

IT ALL BEGINS WITH RYE

Once the leading American spirit, Rye Whiskey faded from popularity after prohibition... until a dedicated crew of Rye enthusiasts settled in an unlikely place, turning a historic dairy barn into a world class whiskey distillery in remote Shoreham, Vermont, where we keep the things that make Rye great, throw out the rest, and constantly innovate to make whiskey our way.

Free from the industry rules and status quo, we bring great whiskey to the people without being limited by old conventions that have kept Rye Whiskey from living up to its true potential. Always brimming with new ideas, the WhistlePig team focuses on audacious experimentation, big age statements and bold experiments.

whistlepigwhiskey.com

FUTURE EVENTS



MONDAYS IN AUGUST
DISTILLERS RESERVE /
MIO



AUGUST 27TH
DAOU



SEPTEMBER 3RD
ADICTIVO



SEPTEMBER 7TH
CROW & WOLF



SEPTEMBER 10TH
HORSE SOLDIER

Text "PAIR" to **54828**

tmcasino.com/pair