

Menu

THURSDAY, AUGUST 27TH • EAGLES LANDING STEAKHOUSE
FEATURING DAOU
6PM RECEPTION • 7PM DINNER

AMUSE

PORTOBELLO BURRATA

Panko-Crusted Portobello Mushroom, Spring Mix,
Tomatoes, Burrata Cheese, Balsamic Drizzle
featuring DAOU Discovery Sauvignon Blanc

FIRST

ROASTED BEET SALAD

Roasted Beets, Local Greens, Avocado,
Citrus Segments, Sherry Vinaigrette
featuring DAOU Chardonnay

SECOND

7OZ NEW YORK

New York Steak, Garlic Mash, Port Wine Demi,
Blue Cheese Compound Butter
featuring DAOU Reserve

DESSERT

SEASONAL FRUIT TART

Raspberry Cremeux, Vanilla Sponge, Raspberry Preserves
featuring DAOU Soul of the Lion

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

A JEWEL OF ECOLOGICAL ELEMENTS

The most beautiful expression of wine comes from terroir. In simplest terms, terroir is soil and climate. Great wines require exceptional terroir. DAOU Mountain is created from a very rare soil, calcareous clay.

This soil, famously found in Saint-Émilion and the right bank of Bordeaux, is composed of clay with a calcareous and limestone subsoil perfect for growing Cabernet Sauvignon and Bordeaux varieties. This is the soil Georges and Daniel sought when they searched around the world for their dream vineyard.

DAOU Mountain rises 2,200 feet in elevation in the hills of the Adelaida District on the west side of the Paso Robles AVA. With its steep mountain slopes of up to fifty-six percent, DAOU Mountain rises dramatically above the Coastal Range with breathtaking views from the highest winery on the Central Coast of California. The mountain is cooled by the Pacific Ocean, fourteen miles away, and gentle breezes that flow over the Templeton Gap.

Warm, temperate days and cool nights guarantee even ripening and vine balance every year. The terroir of DAOU Mountain yields harvests of fruit with extraordinary phenolics, small berries with intense flavors, aromas, and deep colors from a low skin-to-juice ratio. Georges and Daniel promise to fulfill this mountain's destiny of becoming one of the world's greatest vineyards.

shafervineyards.com

FUTURE EVENTS

**Japanese
WHISKEY
OR SAKE**
nights

**TEQUILA
NIGHTS**

MONDAYS IN SEPTEMBER SEPTEMBER 3RD
NIKKA GRAIN / ADICTIVO
BLACK & GOLD SAKE

**TAP
TAKE
OVER**

**WHISKEY
NIGHTS**

*Wine
Nights*

SEPTEMBER 7TH
CROW & WOLF

SEPTEMBER 10TH
HORSE SOLDIER

SEPTEMBER 24TH
DORVAL

Text "PAIR" to **54828**

tmcasino.com/pair