

MENU

THURSDAY, SEPTEMBER 10TH • EAGLES LANDING STEAKHOUSE
FEATURING HORSE SOLDIER

6PM RECEPTION • 7PM DINNER

AMUSE

SMOKED CARPACCIO

Candied Bacon, Dyed Deviled Eggs, Chives

Pair with Horse Soldier Straight Bourbon

FIRST

ROASTED BEET, AVOCADO, & GRAPEFRUIT SALAD

Roasted Beets, Avocado, Grapefruit, Local Greens,
Sherry Vinaigrette

Pair with Horse Soldier Small Batch

SECOND

4OZ. PETITE FILET & 3OZ. BUTTER POACHED LOBSTER

Chive Cream, Heirloom Cherry Tomatoes, Chiffonade Basil

Pair with Horse Soldier Barrel Strength

DESSERT

CARAMEL ENTREMET

Caramel Mousse, Spiced Sable, Chantilly

Pair with Horse Soldier Straight Bourbon

Restaurant Chef: Sambath Long

Pastry Chef: Amy Verduzco

Director of Food & Beverage: Charles Wilson

OUR STORY IS ONE FORGED IN FIRE

"Legendary Men...Legendary Spirits..." identifies the pursuit of our passions and shows through in everything we do. Beginning in 2015, our team initially traveled to Yellowstone on a journey to discover our next chapters in life. That adventure led us to our first distillery tour sparking a passion that has since taken us across the globe seeking the best and brightest of the distilling world. We have trained with some of the best distillers in Kentucky, Ireland and Scotland. These lessons have been brought home to improve our distilling process and the selection of our key ingredients. This powerful combination of art and science is what separates us from others.

horsesoldierbourbon.com

FUTURE EVENTS



MONDAYS IN SEPTEMBER
NIKKA GRAIN /
BLACK & GOLD SAKE



SEPTEMBER 24TH
DORVAL



OCTOBER 1ST
LO SIENTO



OCTOBER 5TH
MAD DUCK



OCTOBER 8TH
BALCONES

Text "PAIR" to **54828**

tmcasino.com/pair