

HERB-CRUSTED BEEF EYE ROUND





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Beef eye round rubbed, seared, then roasted. Carve table-side and serve with a reduced red wine au jus.

RUB INGREDIENTS:

Dijon Mustard

Minced Garlic

Thyme

Rosemary

Parsley

Olive Oil

Salt And Black Pepper

SERVED WITH:

Rosemary Cannellini Beans

Gremolata

Roasted Brussels Sprouts

PAIRINGS

LYCHEE COOLER | RED BLEND | PORTER

BEEF EYE ROUND JERKY





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Thinly sliced beef eye round, mallet-tenderized, then marinated and dehydrated in oven.

MARINADE INGREDIENTS:

Soy Sauce
Worcestershire Sauce
Apple Cider Vinegar
Brown Sugar
Garlic Powder
Onion Powder
Black Pepper
Smoked Paprika

SERVED WITH:

Celery
Cherry Tomatoes
Pepperoncini
Castelvetro Olives
Radish

PAIRINGS

BLOODY MARY | BROWN ALE | SMOKY MEZCAL

BEEF EYE ROUND STIR FRY





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Marinated and velveting strips of beef eye round, stir-fried with vegetables and served over white rice.



STIR FRY INGREDIENTS:

Red Bell Peppers
Yellow Bell Peppers
Portobello Mushrooms
Carrots
Napa Cabbage

TOPPED WITH:

Toasted Sesame Seeds
Crispy Rice Noodles
Fresh Cilantro

PAIRINGS

JUNMAI SAKE | AMBER ALE | LYCHEE MARTINI

BEEF EYE ROUND ROAST BEEF SANDWICH





BEEF EYE ROUND ROAST BEEF SANDWICH

Beef eye round, rubbed, seared and roasted in oven. Thinly slice and layer onto a soft, sliced baguette.

RUB INGREDIENTS:

Minced Garlic
Dried Thyme
Dried Rosemary
Dried Oregano
Olive Oil
Salt and Black Pepper

SANDWICH TOPPINGS:

Arugula
Stone Ground Mustard
Horseradish Aioli
Pickled Red Onion
Cave-aged Cheddar

PAIRINGS

SYRAH | AMBER ALE | WHISKEY GINGER