

# 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.

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## 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.

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## 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.

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## 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.

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## 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