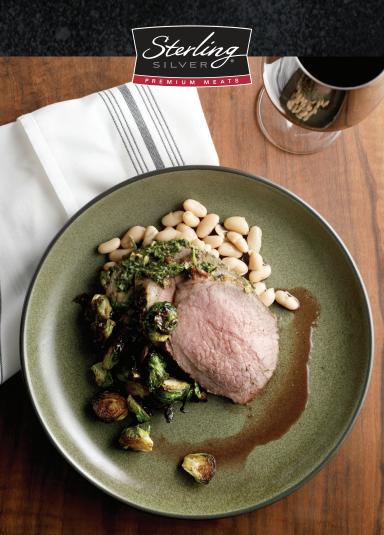
HERB-CRUSTED BEEF EYE ROUND





HERB-CRUSTED BEEF EYE ROUND

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





BEEF EYE ROUND JERKY

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

Castelvetrano Olives

Radish

PAIRINGS

BLOODY MARY | BROWN ALE | SMOKY MEZCAL

BEEF EYE ROUND STIR FRY





BEEF EYE ROUND STIR FRY

Marinated and velveted 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

PAIRINGSSYRAH | AMBER ALE | WHISKEY GINGER