

Eagle's Eye Restaurant Taste of Terroir Series
Grapes and Grains Menu
March 16, 2024

\$110.00 before tax and gratuity
Includes wine or cocktail pairings
(Vegetarian option available upon request)

Salty

Salted Cod Croquettes
aioli | shaved fennel salad | kalamata crunch

Beer - Sour

Stanley Park Meteor Sour Tropical Storm

Spirit - Vodka

Crystal Head Vodka | dry vermouth | lemon peel

Sour

Charred Eggplant
Burrata | pomegranate | walnuts

Wine - Primitivo

Tormaresca "Torcicoda" Puglia Primitivo

Beer - Pilsner

Banded Peak Mount Crushmore Pilsner

Umami

Double Smoked Slab Bacon
Stewed plum and heirloom tomato salsa

Beer - Amber Ale

Stanley Park Amber Ale

Wine - Pinot Noir

David Bynum Pinot Noir

Bitter

Coffee Rubbed Ribeye
Bearnaise sauce | potato tortilla | spinach

Spirit - Canadian Whisky

Signal Hill Whisky | salted caramel syrup | Angostura bitters

Beer - IPA

Banded Peak Southern Aspect IPA

Sweet

Basque Cheesecake
Dolce de Leche

Beer - Hazy IPA

Banded Peak Microburst Hazy IPA

Wine - Semillon

Sauternes - Carmes de Rieussec 2017

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