

# Summer Pairing Experience

## SHARES & SNACKS

### Beef Tartare DF

Angus beef, EVOO, pickled mustard seeds, capers, red onion, crackers

### Truffle Fries GF

Tossed with truffle oil, chives and parmesan

## \$25 for two 6oz pours of our house wines

### Mission Hill Reserve Rose

This rose, led by merlot grapes, offers layers of vibrant berries and summer fruits that contrast well with the savory beef tartare

### Josh Cellars Cabernet Sauvignon

Notes of plum and candied fruits in this stunning ruby red beautifully compliment the sharp parmesan cheese

## \$30 for two 6oz pours of our premium cellar wines

### Lageder Gewurztraminer

A pairing for the bold. This full bodied, aromatic elixir paired with salty capers is a true foodie adventure

### Cedar Creek Chardonnay

With bright acidity and notes of pear and lemon zest, this moderately oaked chardonnay adds exceptional dimension this local favorite

## ENTREES

### Chefs Board

Vegetable crudité, confit garlic hummus, pita, truffle, salami, Asiago cheese, house pickles, toasted nuts

### Haloumi Burger V

Maple glazed, bell pepper tapenade, artisan greens, tomato, EE signature aioli, pickled red onion

### Sweet Potato Hash and Chorizo Skillet GF

Crisp sweet potato hash, bell pepper, chorizo, cheddar, avocado crema

### Spinach Ricotta on Sourdough V

Toasted sourdough bread, heirloom tomato, watercress, pomegranate, almond

### Wolf Blass Gold Label Riesling

Asiago requires a fresh, citrusy wine like this Eden Valley staple. The Riesling's bright, zesty profile cuts through the Asiago's rich, nutty flavors, creating a refreshing contrast.

### Cedar Creek Cab Merlot

The Merlot's soft tannins and fruit-forward profile complement the haloumi's creamy, slightly salty character, creating a harmonious blend of flavors

### Castillo De Monseran Reserva Garnacha

Garnacha, known for its vibrant fruitiness and balanced acidity, offers a versatile palette that harmonizes beautifully with the robust smokey character of chorizo

### Davis Bynum Russian River Pinot Noir

Earthy aromas of leather, strawberry and rhubarb creates a delightful contrast to the savory flavors of confit garlic

### Mission Hill Reserve Syrah

Bold, peppery notes and dark fruit flavors of this Okanagan Syrah enhance the savory, slightly tangy character of haloumi.

### Trentangeli Tormaresca

Robust and rich, the complexity of this wine complements bold, smoky flavors. Native to southern Italy, the Aglianico grape adds a distinctive dynamism to this pairing.

### White Chocolate Cheesecake

Chevre goat cheese, raspberry gel, pink peppercorn

### Mission Hill Sauvignon Blanc

This beautiful bright wine is highlighted by notes of citrus fruit with undertones of tropical fruit which enhances the vibrancy of ricotta

### Hester Creek Pinot Blanc

Captivating aromas of melon, apple and honeysuckle amplify the saltiness of the ricotta, whilst complimenting the bitter undertones

### Mionetto Prosecco Treviso Brut (4oz)

Finish your Eagles Eye experience with a toast to the mountains. This prosecco's well-balanced acidity helps cut through the mild, buttery goats cheese

### Brights 74 Tawny (3oz)

This port-style wine has aromas of assorted berries, plum, and notes of old wood and spices which are perfectly balanced with the flavors of white chocolate

## TO FINISH

