



Monday, January 1, 2017, New Year's Day Pajama Brunch

11AM-4PM: \$20 Two Course Brunch, Add \$15 for Wine Pairing,
Add \$15 for Bottomless Mimosa Bar or Bloody Marys

First Course

Choose one of the following:

Donut Holes

Nisia Old Vines, Verdejo, Rueda Spain

or

Duck Breast Egg Rolls

Vina Los Valles, Rioja, Spain

Second Course

Choose one of the following:

Vanilla Bean French Toast, Brioche - cinnamon - bacon or sausage

Paul Buisse, Sauvignon Blanc, Loire, France

or

Bistro Benedict, Canadian Ham, Hollandaise and home Fries

Brooks, Pinot Gris Blend, Willamette, Oregon

or

Chicken + Waffles, A Slate Classic

Solena, Pinot Noir, Willamette, Oregon

or

Slate's Cheeseburger, Herb Mayo, LTO, Gruyere, Fries or Salad

La Suerte de Arrayan, Garancho, Toledo, Spain

or

Steak + Eggs, Hanger Steak, 2 Eggs your way, home fries (gf) (Add 2)

Annabella, Special Selection, Cab. S., Napa, California

Supplemental Dessert (Add 5, WP 5)

Choose one of the following:

Tres Leches Cake, Latin Sponge Cake with 3 Types of Milk

Pere Ventura Tresor Sparkling Rosé, Cava, Spain

or

Warm Fudge Brownie, Served with Vanilla Ice Cream

Barros Ruby Port, Oporto, Portugal

danny lledo
Chef & Sommelier