



**Tuesday, January 1<sup>st</sup>, 2019, 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:

**Arugula Salad with Apples and Fried Goat Cheese**

*2016 Robert Weil, Riesling Trocken, Rheinhessen, Germany*

or

**Mushroom Croquettes**

*2015 Wild Thing, Zinfandel, Mendocino, California*

Second Course

Choose one of the following:

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

*2016 Domaine Paul Buisse, Sauvignon Blanc, Touraine, Loire, France*

or

**Bistro Benedict**, Canadian Ham, Hollandaise and home Fries

*2016 Lamblin & Fils, Chardonnay, Macon, Burgundy, France*

or

**Chicken + Waffles**, A Slate Classic

*2015 Salem, Pinot Noir, Willamette, Oregon*

or

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

*2017 Punto Final, Malbec, Mendoza, Argentina*

or

**Steak + Eggs**, Hanger Steak, 2 Eggs your way, Home Fries (gf) (Add 2)

*2016 Annabella, Cabernet Sauvignon, Napa Valley, California*

Supplemental Dessert (Add 5, WP 5)

Choose one of the following:

**Churros**, Powdered Sugar, Cinnamon, Chocolate Ganache

*Graham's Ruby Port, Duoro, Portugal*

or

**Apple au Gratin** with Calvados Reduction

*La Cartuja Mistela, Moscatel de Alejandria, Valencia, Spain*

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Chef & Sommelier