



## EASTER BRUNCH APRIL 1, 2018

\$22 Two-Course, add \$15 for Wine Pairing, add \$15 for Bottomless Mimosa or Bloody Marys,  
Add \$20 for Bottomless Sangria\*

### Happy Easter

Portuguese Sweet Bread with Whipped Butter

### First Course

Choose one of the following:

Shredded Brussels Sprout Salad, Meyer Lemon Vinaigrette

or

Duck Confit Egg Roll, Hoisin Soy Chili Sauce

*Paul Buisse, Sauvignon Blanc, Loire, France or Robert Weil, Riesling Trocken, Rheinhessen, Germany*

### Second Course

Choose one of the following:

Veggie Quiche of the Day, Arugula Salad or Fries

or

Vanilla Bean French Toast, House-Made Chorizo or Bacon

or

Slate Benedict, Pancetta, Chard, Hollandaise and Home Fries

or

Chicken + Waffles, A Slate Classic

or

Ahi Tuna Nicoise Salad, Egg, Olives, Marble Potatoes, Cherry Tomatoes, Haricots Verts, Mix Greens

or

Duck Confit Chilaquiles, Tortilla Chips, Tomatillo Sauce, Poached Eggs, Onions, Red Peppers

or

Roasted Leg of Lamb, Sweet Potatoes, Red Potatoes, Onions (Add \$3)

*Lamblin & Fils, Chardonnay, Burgundy, France or Stolpman, Sauvignon Blanc, Santa Ynez, California  
Espelt, Garnacha Old Vines, Empord or Spainor Salem Wine Co., Pinot Noir, Willamette, Oregon*

### Supplemental Dessert (Add \$5, WP \$5)

Choose one of the following:

Carrot Cake

or

Warm Fudge Brownie, Chocolate Ganache

*Mas fi, Sparkling Rosé, Cava, Spain or Graham's Ruby Port Oporto, Portugal*

