



EASTER BRUNCH APRIL 16TH 2017,

2- COURSE BRUNCH MENU

\$20 Two-Course, add \$10 for Wine Pairing, add \$15 for Bottomless Mimosas or Bloody Marys

Happy Easter!

Amuse Boche

Refreshing Taste of Sparkling Brut, Blanc de Blanc, France

First Course

Choose one of the following:

Donut Holes

Bodegas Mokoroa, Hondarrabi Zuri, Getariako, Txakolina, Spain

or

Duck Confit Egg Rolls

Castillo de Fuente, Monastrell, Alicante, Spain

Second Course

Choose one of the following:

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

Argillae, Orvieto, Grechetto, Umbria, Italy

or

Bistro Benedict, Canadian Ham, Hollandaise and home Fries

Bodegas Olara, Otonal, Crianza, Rioja, Spain

or

Chicken + Waffles, A Slate Classic

Bisceglia, Aglianico, Vulture, Basilicata, Italy

or

Slate's Cheeseburger, Herb Mayo, LTO, Fontina Cheese, Fries or Salad

Il Mandorlo, Negroamaro, Puglia, Italy

or

Crab Cake Bistro Benedict, Hollandaise and home Fries, **(Add 2)**

Paul Buisse, Sauvignon Blanc, Touraine, Loire, France

or

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

Bila-Haut Syrah/ Grenache., Cotes Roussillon, France

Supplemental Dessert (Add 5, WP 5)

Choose one of the following:

Key Lime Pie, Key West famous lime pie

Mas fi, Sparkling Rosé, Cava, Spain

or

Warm Fudge Brownie, Served with Vanilla Ice Cream

Graham Ruby Port, Oporto, Portugal

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Chef & Sommelier

[SLATE WINE BAR + BISTRO, 2404 Wisconsin Avenue, NW, Washington, DC 20007](#)