



Easter Menu April 21, 2019

11am to 9pm

\$25 for Two-Course, Add \$20 for Wine Pairing,
Add \$15 for Bottomless Bloody Mary or Mimosas, add \$20 for Bottomless Sangria*

Happy Easter

Portuguese Sweet Bread with Whipped Butter

First Course

Choose one of the following:

Shredded Brussel Sprouts Salad, Julienne carrots, Meyer lemon vinaigrette

—
Duo of Croquettes Chicken & Ham and Cod

—
Port Cured Foie Gras Terrine, brioche crostini

Paul Buisse-Sauvignon Blanc, Loire, France or Robert Weil-Reisling Trocken, Rheinbessen, Germany

Second Course

Choose one of the following:

Veggie Quiche of the Day, Arugula Salad or Fries

—
Fried Chicken + Vanilla Bean French Toast, A New Slate Classic

—
Award-Winning Valencian Paella, Chicken, Rabbit, Lima + Runner Beans, Bomba Rice | Minimum 2 |

—
Grilled Ahi Tuna Arugula Salad, Gala Apples, Fried Goat Cheese, Balsamic

—
Pulled Pork Chilaquiles, Tortilla chips, Tomatillo Sauce, Poached Eggs, Onions, Red Peppers

—
Roasted Herb Crusted Leg of Lamb, rosemary red wine sauce, roasted marble potatoes (Add \$5)

*Lamblin & Fils- Chardonnay, Burgundy, France or Turnbull- Sauvignon Blanc, Napa Valley, California
Mustiguillo Mestizaje, Bobal, DOP El Terrerazo, Spain or Salem Wine Co., Pinot Noir, Willamette, Oregon*

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

Choose one of the following:

Classic Carrot Cake - Cheese Frosting

—
Warm Fudge Brownie - Chocolate Ganache

Mas Di, Sparkling Rosé, Cava, Spain or Graham's Port Oporto, Portugal

dannyledo
Chef & Sommelier