



MOTHER'S DAY BRUNCH MAY 13, 2018

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

Happy Mother's Day!

Biscuits with Whipped Butter House-made Jams

First Course

Choose one of the following:

Shredded Brussels Sprout Salad, Julian Carrots, 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, Berry Jam, 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

Steak + Eggs, Hanger, Chimichurri, 2 eggs any way, home fries (gf), Onions (Add \$3)

*Lamblin & Fils, Chardonnay, Burgundy, France or Honig, Sauvignon Blanc, Napa, 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:

Carrot Cake

or

Warm Fudge Brownie, Chocolate Ganache

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

