



Menu

Mother's Day May 12, 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 Mother's Day!

Biscuits with Whipped Butter + House-made Jams

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

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

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

Roasted Herb Crusted Prime Rib, horseradish cream, asparagus, roasted marble potatoes (Add \$5)

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

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

Choose one of the following:

Classic Key Lime Tart – lime zest

Warm Fudge Brownie - Chocolate Ganache

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

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Chef & Sommelier