



## HAPPY VALENTINE'S DAY

FEBRUARY 14, 2019

\$65 Four-Course Dinner, Add Wine Pairing for \$40

### First Course

Chef's Small Bites

*NV Laurent Perrier Brut Rose', Champagne, France*

### Second Course

(Choose one of the following)

Butternut Gnocchi Parmesan

*Menade', Verdejo, Rueda, Spain*

or

Pan-seared Scallops, Salmon Caviar, Applewood Bacon, Grilled Corn, Beurre Blanc (gf)

*Alexana Chardonnay, Willamette, Oregon*

or

Grilled Lamp Chops, Rosemary Red Wine Sauce & Poor Man's Potatoes (gf)

*Salem Pinot Noir, Willamette, Oregon*

### Third Course

Choose one of the following:

Wild Mushroom Paella, Morel & Chanterelle Mushrooms (v) (gf)

*Honig Reserve, Sauvignon Blanc (oak), Napa, California*

or

Ahi Tuna Steak, Sautéed Spinach, Confit Tomatoes (gf)

*A Palacios Camins del Priorat, Garnacha blend, Priorat, Spain*

or

Duck Breast with Blood Orange and Grapefruit Glaze, Grilled Chard (gf)

*Bodegas Volver Triga, Monastrell, Alicante, Spain*

or

Maryland Roseda Farm Dry-Aged New York Strip, Bordelaise Sauce,

Roasted Brussel Sprouts with Onions & Bacon (gf)

*Chateau la Fonbadet, Cabernet Sauvignon/Merlot, Pauillac, Bordeaux, France*

### Fourth Course

Choose one of the following:

Strawberry & Pomegranate Sorbet (gf)

*Mas fi Sparkling Rosé Cava, Spain*

or

Red Velvet Cupcake, Cream Cheese Frosting

*Graham Ruby, Porto, Portugal*

*Complementary Classic Chocolate Covered Strawberry (gf)*

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Chef & Sommelier

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