



VALENTINE DAY AT SLATE, FEBRUARY 14, 2018

\$65 Four-Course Dinner, Add Wine Pairing for \$35

Reservations at 6pm or before, receive complimentary glass of sparkling

First Course

Chef's Small Bites

NV Oudinot Brut, Champagne, France

Second Course

Choose one of the following:

Gnocchi Verdi with Asparagus Spears and Beurre Blanc

Nisia Old Vines, Verdejo, Rueda, Spain

or

Mini Crab Cakes with Charred Octopus Medallions (gf)

Manz Dona Fatima, Jampal, Lisboa, Portugal

or

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

Chateau Blouin, Merlot, Bordeaux, France

Third Course

Choose one of the following:

Wild Mushroom Risotto, Cremini & Porcini, Parmesan (v) (gf)

Alexana, Chardonnay, Willamette, Oregon

or

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

Aster Tempranillo, Crianza, Ribera del Duero, Spain

or

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

Quivira, Zinfandel, Dry Creek, Sonoma, California

or

Maryland Roseda Farm Dry-Aged New York Strip, Beurre Maître d'Hôtel,
Roasted Brussel Sprouts with Onions & Bacon (gf)

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

Fourth Course

Choose one of the following:

Pomegranate Sorbet (gf)

Mas fi Sparkling Rosé Cava, Spain

or

Classic Chocolate Covered Strawberries (gf)

Mas fi Sparkling Rosé Cava, Spain

or

Red Velvet Cupcake, Cream Cheese Frosting

Graham Ruby, Porto, Portugal

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Chef & Sommelier

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