



## **Help Chef Danny choose his best paella!**

After winning *Best Paella* at the *San Diego Paella Wine & Beer Festival* on May 12, Chef Danny needs you to decide which is his best paella before the *International Paella Competition* in Valencia, Spain on September 16<sup>th</sup>. Every Wednesday from July 11<sup>th</sup> to August 29<sup>th</sup> we'll be featuring one of our amazing paellas with the perfect wine pairing.

**July 11, 2018, 7 p.m.** –Valencian Paella \$25

Pair with: 2015 Mustiguillo Mestizaje, Bobal, DOP El Terrerazo, Spain

**July 18, 2018, 7 p.m.** – Vegetable Paella \$22

Pair with: NV Mas fi, Sparkling Rosé, Cava, Spain

**July 25, 2018, 7 p.m.** – Seafood Paella \$25;

Pair with: 2016 Stolpman, Sauvignon Blanc, Santa Ynez, California

**August 1, 2018, 7 p.m.** – Fideua Seafood Paella \$25

Pair with: 2016 Stolpman, Sauvignon Blanc, Santa Ynez, California

**August 8, 2018, 7 p.m.** – Lobster Paella \$28

Pair with: 2014 Alexana, Chardonnay, Willamette, Oregon

**August 15, 2018, 6 p.m. & 8 pm** – Valencian Paella \$25

Pair with: 2015 Mustiguillo Mestizaje, Bobal, DOP El Terrerazo, Spain

**August 22, 2018, 6 p.m. & 8 p.m.** – Duck, Foie, Wild Mushrooms, Cauliflower & Asparagus Paella \$28

Pair with: 2015 Salem Wine Co., Pinot Noir, Willamette, Oregon

**August 29, 2018, 7 p.m.** –Valencian Paella \$25

Pair with: 2015 Mustiguillo Mestizaje, Bobal, DOP El Terrerazo, Spain

**2404 Wisconsin Ave, NW, Washington DC 20007**

**202.333.4304 [www.SlateWineBar.com](http://www.SlateWineBar.com)**

**Mon-Thurs: 11:30am-10pm**

**Fri-Sat: 11:30am-Midnight Sun: 11am-9pm**

