

S L A T E

Mother's Day

BRUNCH

MAY 10, 9AM TO 3PM

LIVE JAZZ MUSIC

BOTTOMLESS
COCKTAILS
MIMOSAS & BEER

CHEF'S CARVING STATIONS

CALIFORNIA HERB-CRUSTED BEEF ROAST

Red Wine Jus, Horseradish Cream

HONEY-GLAZED HAM

EGGS BENEDICT STATION : Made-to-Order

CLASSIC: Carver Ham • Lemon Herb Hollandaise

STEAKHOUSE: Short Rib Hash • Truffle Hollandaise • Crispy Shallots

COASTAL CRAB: Crab Cake • Lemon Herb Hollandaise • Chili Oil

GARDEN: Avocado • Poached Egg • Chipotle Hollandaise (V)

HOT BREAKFAST

Green Chilaquiles (V)

Scrambled Eggs (V)

Crispy Chicken & Waffles With Maple-Chili Glaze

Applewood Smoked Bacon

Smoked Sausage

Crispy Garlic Herb Breakfast Potatoes (V)

CHEFS SELECTIONS

Lobster Ravioli With Lemon Cream Sauce

Herb-Roasted Chicken With Garlic Jus

Citrus Chimichurri Salmon

Roasted Garlic Mashed Potatoes (V)

Harvest Vegetables With Fresh Herbs (V)

Truffle Parmesan French Fries

Artisan Avocado Toast (V)

Summer Salad: Feta, Watermelon, Cucumber, Arugula,

Olive Oil & Balsamic Glaze

Fresh Fruit Display (V)

SEAFOOD & SUSHI

SLATE ROLLS

CALIFORNIA ROLLS

RED DRAGON

AVOCADO ROLLS (V)

FIRE CRACKER ROLLS

SHRIMP COCKTAIL Tito's Cocktail Sauce

CHEF'S CEVICHE Tortilla Chips

GOURMET FLATBREADS

MEAT LOVER

Honey Glazed Ham, Sausage, Applewood Bacon, Caramelized

Onions, Roasted Garlic, Whipped Pistachio Ricotta

MEDITERRANEAN GARDEN (V):

Cherry Tomatoes, Feta, Kalamata Olives,

Red Onion, Maple Chili Glaze

DESSERT BAR

COCONUT PANNA COTTA W Berry Compote

ESPRESSO BREAD PUDDING

CHOCOLATE BUDDINO W Salted Caramel, Candied Walnuts

\$ 85 PER ADULT

\$ 29 KIDS UNDER 12 KIDS UNDER 5 FREE

(805) 388-9888

Kindly note this is a two-hour dining experience

