



# Ela's Kitchen

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## WHITE

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### SAUVIGNON BLANC, MISTY COVE, NEW ZEALAND

lifted and instantly appealing with passionfruit, mango, lime zest and feijoa notes, combined with vibrant mouthfeel and juicy acidity, leading to a persistent tasty finish

\$22 | \$90

### PINOT GRIGIO, VIGNALE, ITALY

beautiful citrus notes that seamlessly lead to apple and Bosc pear flavors. followed by a smooth and refreshing finish

\$20 | \$70

### CHARDONNAY, BUENA VISTA NORTH COAST, CALIFORNIA

bursts with aromatics of citrus and green apple complemented by hints of toasty oak and vanilla from barrel-aging; balanced by a lingering minerality and natural acidity

\$22 | \$90

### VINHO VERDE, CASAL GARCIA, PORTUGAL

notes of citrus are among the fruity aromas that defines the freshness of this delicate wine; recommended as an aperitif

\$75

### WHITE BLEND, VILLA ANTINORI BIANCO, ITALY

pinot bianco, trebbiano, pinot grigio and riesling; refined with dominant fruity notes of pineapples, golden apples, and bananas that follow over to hints of orange blossoms. The palate is fresh, mouth-filling, pleasantly taut and closes with a mineral finish

\$80

### GRENACHE BLANC, M. CHAPOUTIER BELLERUCHE, FRANCE

Dry, medium-bodied with a fruity and floral bouquet. Notes of fennel and subtle anise on the palate. Its balanced acidity and richness make it both refreshing and complex

\$85

### REISLING, DOMAINE AMELIE & CHARLES SPARR, FRANCE

Dry, mineral-driven, and complex, with notes of citrus, stone fruit, and sometimes honey or herbal undertones. Often crisp with a lingering finish

\$100

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## BUBBLY

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### PROSECCO EXTRA DRY, SENTIO, ITALY

the nose is fresh and zesty with apple and citrus aromas; dry, well balanced acidity

\$20 | \$90

### ROSE BRUT, CRUSE TRADITION, CALIFORNIA

a classic sparkling rosé with rich, roasted strawberries and cream. The sunshine and ripeness is there, as is the forest floor Pinot Noir character. The finish is long, with a tangy, briny acidity

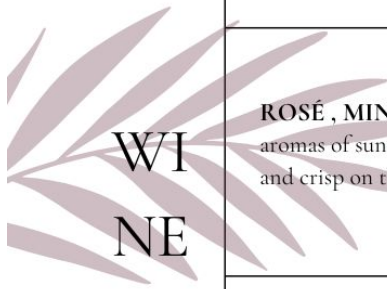
\$180

### CHAMPAGNE BRUT, VEUVE CLIQUOT, FRANCE

perfect balance of structure and finesse; immediately pleasing with a nose while it's complexity explodes on the palate

\$300





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ROSÉ

**ROSÉ, MINUTY ET OR, FRANCE**

aromas of sun-drenched and freshly picked ripe fruit ranging from vine peach and pear to melon; full and crisp on the palate, powerful yet pure

\$135

RED

**MALBEC, TRIVENTO, ARGENTINA**

blackberries, cherries and flowers with balanced notes of vanilla and coconut imparted from oak; well balanced, exhibits sweet tannins and a velvety finish

\$20 | \$70

**CABERNET SAUVIGNON, WENTE SOUTHERN HILLS, CALIFORNIA**

fresh blackberry, cassis, and black cherry supported by a delightful layering of oak-inspired flavors including chocolate and a touch of freshly baked gingerbread

\$22 | \$90

**PINOT NOIR, VILLA SAN GIOVANNI, ITALY**

wine with a ruby red color, tending to garnet when it is ageing; its taste is savory, full-bodied with a vinous bouquet

\$20 | \$70

**SYRAH, CHATEAU STE MICHELLE, CALIFORNIA**

made in an approachable and fruit forward style. Bright and juicy with ripe berry and hints of vanilla; pairs with grilled meats, BBQ and hard cheeses

\$85

**SANGIOVESE, I GROTTI CHIANTI CLASSICO, ITALY**

harmonious and velvety taste; bouquet includes notes of violets and spices, while it is dry, soft tannins, and savory finish. pairs with cured meats, sausages, and roasted or grilled meats.

\$90

**ZINFANDEL, DE LOACH VINEYARDS, CALIFORNIA**

medium-bodied with balanced acidity, soft tannins, and a long, lingering finish, often described as fruity and rich

\$100

**PINOT NOIR, CHATEAU BUENA VISTA, SONOMA COAST**

red and black fruit flavors, such often complemented by earthy notes and subtle hints of spice, vanilla, or cocoa with balanced acidity & a smooth or finely textured finish

\$220

**BORDEAUX, CHATEAU LA FLEUR CRAVIGNAC, FRANCE**

merlot, cabernet sauvignon, cabernet franc—fermented in stainless steel and aged in french oak; a mix of fruit and earthiness, full bodied, well balanced from nose to finish

\$120

**MALBEC, TRIVENTO GOLDEN RESERVE, ARGENTINA**

ripe red fruit with hints of black pepper in perfect balance with oak; structured and firm tannins, jovial and long finish

\$110

**AMARONE, SARTORI MONT'ALBANO, ITALY**

corvina veronese, corvinone, rondinella, and oseleta; known for its intense flavors & velvety body, with notes of red berries, spice, & cherry; pairs well with rich dishes and aged cheeses

\$135

