



You Are Invited To:



Elements Wine Tasting

You are invited to help celebrate
Elements Bistro on Euclid's
Second Anniversary!

Wednesday February 10th
5:30pm - 7:30pm

Join us for an Ohio Wine Tasting on Wednesday February 10th from 5:30pm to 7:30pm. Enjoy an evening sampling six Ohio wines paired with delicious Elements cuisine. Call today 216-802-3131 to make your reservation and receive a discounted rate of \$29.95

Wine

Paired With

Small Plates

FIRELANDS CABERNET SAUVIGNON

classic dry, slightly oaked dark red with hints of mint and berry. Isle St. George, Ohio

HARPERSFIELD CHARDONNAY

crisp, light and well-balanced with light oak.
Grand River Valley, Ohio

HARPERSFIELD MUSETTE

fruity red with light oak and ripe cherry on the palate.
Grand River Valley, Ohio.

SOUTH RIVER PINOT GRIGIO

touch of oak over pear with a light honey finish.
Grand River Valley, Ohio.

FERRANTE GOLDEN BUNCHES DRY REISLING

fruity and mellow off-dry with floral aroma and long finish.
Grand River Valley, Ohio.

FERRANTE JESTER'S BLUSH

sweet, crisp and fruity. Grand River Valley, Ohio

OHIO CHEESE SAMPLER

amish cheddar, baby swiss, gorgonzola, grilled toast points,spiced nuts, fruit chutney

ELEMENTS SALAD

mesclun, sundried cherries, goat cheese crouton, toasted walnuts, stadium mustard vinaigrette

OHIO CITY PASTA SMOKED MOZZARELLA RAVIOLI

shredded herb chicken, braised greens, musette balsamic syrup

POTATO PANCAKES AND SAUSAGE

old world potato pancakes, sour cream and chive drizzle, grilled kielbasa and bratwurst, stadium mustard

TURDUCKEN ROULADE

roasted breast of turkey, chicken and duck with applewood bacon and herbs root vegetable mash and white balsamic brussels sprouts

MOLTEN CHOCOLATE CAKE

flourless chocolate cake with warm rich chocolate ganache