



ELSOM CELLARS

At Elsom Cellars, we craft expressive, small-lot wines that reflect the richness and nuance of Washington's diverse terroir. Sourced from select, independent growers and made with meticulous care in Seattle, our wines are free from unnecessary additives and full of character. Our mission is to offer rare, handcrafted wines not found on store shelves — made for those who seek depth, authenticity, and something truly memorable in every glass. Every bottle is a conversation — between land, maker, and the moment you choose to savor it.

SEATTLE RESTAURANT WEEK

TASTE

\$35

Select Wine Tasting Paired with Artisanal Bites

2023 Albariño

Yakima Valley White Wine

Fermented and aged in stainless steel

Tasting notes of green apple, citrus and tropical fruit

2023 Rosé

Columbia Valley 88% Cinsault | 12% Grenache

Fermented and aged in stainless steel

Tasting notes of apple, grapefruit and strawberries

2020 Syrah

Rattlesnake Hills | Elephant Mountain Vineyard

Aged 34 months | French & American Oak

Tasting notes of cocoa, blueberry and cassis

2020 Cabernet Sauvignon

Red Mountain | Kiona & Heart of the Hill Vineyard

Aged 34 months | French & American Oak

Tasting notes of black currant, raspberry and tobacco

SELECT THREE BITES

Marinated Olives | Pretzel Twists | Popcorn

Mixed Nuts | Dried or Fresh Fruits

Crackers (Reg or GF) | Cornichon pickles

Dark Chocolate Sea Salted Caramels

SAVOR

\$50

Elevated Wine Tasting with a Seasonal Board and Decadent Dessert Course

2023 Albariño

Yakima Valley White Wine

Fermented and aged in stainless steel

Tasting notes of green apple, citrus and tropical fruit

2023 Rosé

Columbia Valley 88% Cinsault | 12% Grenache

Fermented and aged in stainless steel

Tasting notes of apple, grapefruit and strawberries

2022 Cinsault

Yakima Valley | Olsen Vineyard

Aged 23 months | French Oak

Tasting notes of cinnamon, orange, raspberry and vanilla

2019 Cabernet Sauvignon

Red Mountain | Heart of the Hill Vineyard

Aged 38 months | French & American Oak

Tasting notes of tobacco, blackberry and earth

SELECT ONE BOARD

Artisan Cheese Board | Paired cheese, fruit & crackers

Charcuterie Board | Cured meats, pickles & mustards

Garden Board | Hummus, crudités and crackers

DESSERT PAIRING

Dark Chocolate Sea Salted Caramels paired with our Port-Style Malbec or Vermouth



VISIT US ONLINE FOR RESERVATIONS
WWW.ELSOMCELLARS.COM