



# 94 Stewart RESTAURANT

*"At the Top of the Market"*

## Christmas Eve

Four courses with wine \$65 per person

Featuring Townshend Winery

*non inclusive of taxes and gratuity*

### Poached Salmon

Cinnamon & bay scented vegetable stock poached salmon  
on a bed of crisply grilled vegetables melded with  
a reduction of sage scented fresh cider, enriched with butter.

Townshend 2002 Reserve Chardonnay

### Black Truffle Scallops

Spice rubbed Day boat scallops, seared and stacked  
with delicata rings, black truffle, and Livarot  
drizzled with Sonoma cherry port reduction  
and dusted with a whisper of chocolate.

Townshend 2002 Sangiovese

### Leg of Lamb

Fresh lamb, eloquently spiced, stuffed with prunes and almonds;  
finished with blackberry peppercorn jus and served  
with wild rice and braised winter greens.

Townshend 2000 Merlot

### Dessert

Chef is creating one of her amazing pastries to finish this  
truly memorable meal.

Townshend 2003 Late Harvest Viognier

~ Reservations Required ~