

94 Stewart's

Edible Love

Pamper your senses; allow love to envelope your soul...

Four courses with wine \$70

◆ Ripe... sweet... strawberries to begin an evening of seduction
gently tossed with buttery ahuacatl (Aztec word for avocado, also meaning...)
Enlivened with spicy Cascabel dressing to bring a flush to
a number of your senses
L'Ecole No 41 2003 Columbia Valley Semillon

◆◆ Fire roasted poblano will awaken your taste for adventure.
Each crisply coated pepper is stuffed with butternut squash then
served with blackberry, pine nut mole and finished with
Dungeness Crab.
(Caution: Himalayan pine nuts are rumored to increase fertility.)
L'Ecole No 41 2002 Seven Hills Merlot

◆◆◆ "Give me strength!"
Love is demanding, it can tap those last reserves.
Improve the odds with a Painted Hills New York steak
marinated in the age old anti-stray remedy, rosemary.
Braid a necklace, wreath the bed; your lover will remember
the passion each time this scent invades.
Complete this entrée with Penazul blue cheese polenta
and slender stalks of lascivious asparagus.
L'Ecole No 41 2002 Walla Walla Cabernet Sauvignon

◆◆◆◆ Let passion rule.
Flame those giddy sensation of love with dark,
sultry chocolate.
This mysterious dessert of chocolate, chocolate, chocolate
awaits you...
No fair sneaking a peak. Let nature take its course.
L'Ecole No 41 2002 Columbia Valley Syrah

Executive Chef and
Chief Culinary Aphrodisiac Handler
Celinda Norton

Sous Chef
The man that keeps the flame alight
Jeffrey Michael

Wine Steward
The lady with the liquid love
Lindsey Norton

Cheese Steward
Cheese... the perfect "after the passion" treat
Nic Norton