

94 Stewart

FIVE COURSE CHRISTMAS EVE AND CHRISTMAS DAY PRIX FIXE MENU

CHOOSE ONE FAVORITE FROM EACH CATEGORY
\$75 PER GUEST ~ ADD WINE PAIRINGS FOR AN ADDITIONAL \$45
SORRY, NO SPLIT PLATES OR SHARING

FIRST COURSE

WHITE TRUFFLE LACED FONDUE
*STEWARD'S CHEESE BLEND ~ TOAST
CHANDON ETOILLE*

BLACK SHERRY GLAZED MUSHROOM TART
*FORAGERS TREATS ~ CREAM ~ GRUYERE ~ PASTRY
LUCIEN ALBRECHT BRUT ROSE*

SAVORY CHEESECAKE
*BLACK PEPPER CRUST ~ FENNEL POLLEN
CHATEAU DE FESLES ANJOU LA CHAPELLE*

FRIED BUTTERNUT RAVIOLI
*BROWN BUTTER ~ MAPLE
CHANDON ETOILLE*

SECOND COURSE

TEA SMOKED DUCK SALAD
*WATERCRESS ~ FARRO ~ MAPLE VINAIGRETTE
SAVIAH THE JACK*

BABY SPINACH SALAD
*LARDON ~ WARM CHEVRE DRESSED ~ CRISP APPLE
DOM. MICHEL DAVID DU PAYS NANTAIS*

LOBSTER BISQUE
*SHERRY ~ CREAM ~ FRESH THYME
DOM. DE LA TOURMALINE MUSCADET SUR LIE*

FRENCH ONION CANARD
*DUCK STOCK FRENCH ONION SOUP ~ BRIOCHE TOAST ~ GRUYERE
GROCHAU PINOT NOIR*

THIRD COURSE

SMOKED SALMON
*ARUGULA ~ FRISEE ~ BACON ~ TRUFFLE POACHED EGG ~ PISTACHIO
DUMENIL BRUT ROSE*

CRAB AND CORN PUDDING
*SWEET CORN ~ POBLANO ~ CREAM ~ DUNGENESS CRAB SALAD
FERRATON PERE & FILS SAINT JOSEPH*

PRAWN MARRON
*CRISP MEXICAN SHRIMP ~ BROWN RUE
SWEET PEPPER ~ STOCK ~ RICE
ALEXANDRIA NICOLE VIOGNIER*

DIVER SCALLOP
*SEARED MAINE SCALLOP ~ LARDO ~ SHERRIED FOIE BUTTER
DOM. DE LA TOURMALINE MUSCADET SUR LIE*

FOURTH COURSE

CRAB STUFFED TENDERLOIN OF BEEF
*BACON WRAPPED ~ DUNGENESS CRAB AND BRIE FILLED ~ PORT DEMI ~ MASHED POTATO
JUSTIN CABERNET SAUVIGNON*

ROAST HERITAGE TURKEY
*CRANBERRY BUTTERMILK BRINED ~ HERB BUTTER BASTED ~ FOIE GRAS SAUSAGE STUFFING
MASHED ~ GRAVY ~ CRANBERRY
CAVE DES VIG. DE SAUMUR CHAMPIGNY*

HERB ENCRUSTED PAINTED HILLS PRIME RIB OF BEEF
*HOUSE DRY AGED ~ ROASTED MUSHROOM DUXELLE
BLUE CHEESE POTATO GRATIN ~ FRESH HORSE RADISH
GLORIA FERRER SYRAH*

SINGLE MALT LOBSTER
*SCOTCH BRAISED LOBSTER MORSELS ~ MUSHROOM ~ CREAM
TRUFFLED RICE ~ BELGIAN ENDIVE
CORINNE COUTOURIER CAIRANNE CUVÉE DESTEVANAS*

SCHULTZ FARM RACK OF LAMB
*ROSEMARY RUBBED ~ CRANBERRY, WALNUT, SWEET POTATO HASH
WASHINGTON SYRAH REDUCTION
VINA PROGRESSO TANNAT URUGUAY*

VEGETARIAN ENTRÉE OPTION AVAILABLE

FIFTH COURSE ~ DESSERT

AFTER DINNER CHOOSE ONE OF THE FOLLOWING:
**TART ~ CHEESECAKE ~ COBBLER
GINGERBREAD CRÈME BRULÉE
OLYMPIC MOUNTAIN ICE CREAM**

CHEF'S NOTES SEASONINGS ARE ADDED DURING PREPARATION. DISHES ARE SERVED AT AN EDIBLE TEMPERATURE.
SOME INGREDIENTS ARE KEY COMPONENTS TO A DISH AND CAN NOT BE REMOVED. CUSTOM FOOD CAN BE PREPARED WITH SPECIFIC INSTRUCTIONS.
STUDIES SHOW THAT CONSUMING UNDER COOKED MEAT AND FISH INCREASES THE RISK OF FOOD BORNE ILLNESS.
REMEMBER: IF YOU TRULY SUFFER FROM FOOD ALLERGIES, PLEASE INFORM YOUR SERVER SO WE MAY SERVE YOU SAFELY AND ENJOYABLY.
DO NOT HESITATE TO LET US KNOW YOUR FEELINGS ON A DISH. THINGS LEFT UNSAID CAN NEVER BE TAKEN BACK.
EXECUTIVE CHEF CELINDA NORTON MANAGER NIC NORTON
A 20% GRATUITY WILL BE ADDED FOR PARTIES OF SIX OR MORE.
CORKAGE IS \$20 PER BOTTLE FOR WINE NOT ON OUR LIST. LIMIT 2 750ML OR 1 LARGER BOTTLE PER GROUP.

HOLIDAY WINES BY THE GLASS

GHANDON ETOILLE	PINOT NR, CHR D, PINOT MEUN	NV	NAPA VALLEY	15
DUMENIL BRUT ROSE	CHARDONNAY, PINOT MEUNIER	NV	CHAMPAGNE, "BRUT ROSE"	19
LUCIEN ALBRECHT	PINOT NOIR	NV	CREMANT D'ALSACE, "BRUT ROSE"	10
KRUG	PINOT NOIR, CHARD., P. MEUN	NV	REIMS, FRANCE, "GRAND CUVÉE"	175 ~2 GLASSES
BRUNO PAILLARD	85 PINOT NOIR, 15 CHARDONNAY	NV	CHAMPAGNE, "BRUT ROSE"	65 ~2 GLASSES
PIPER HEIDSICK	33 PIN NOIR, 33 CHR D, 33 P M	NV	CHAMPAGNE, "BRUT"	18
LAURENT-PERRIER	PINOT NR, CHR D, PINOT MEUN	NV	CHAMPAGNE, FRANCE, "BRUT"	21
NICOLAS FEUILLATE	PINOT NR, CHR D, PINOT MEUN	NV	CHAMPAGNE	22
DUVAL-LEROY	PINOT NOIR, CHARDONNAY	NV	CHAMPAGNE, "BRUT"	22 ~2 GLASSES
ZONIN	PROSECCO	NV	ITALY, GAMBELLARA	8
SCHRAMBSBERG	CHARDONNAY	2004	NORTH COAST, "BLANC DE BLANCS"	37 ~2 GLASSES
CHATEAU DE FESLES	CHENIN BLANC	2003	ANJOU, "LA CHAPELLE"	13
DOMAINE MICHEL DAVID	GROS-PLANT	2005	DU PAYS NANTAIS	6
DOMAINE DE LA TOURMALINE	MUSCADET	2005	SÈVRE-ET-MAINE, LOIRE, "SUR LIE"	10
ALEXANDRIA NICOLE	VIOGNIER	2008	COLUMBIA VALLEY, CRAWFORD VINEYARD	9
FERRATON PERE & FILS	MARSANNE, ROUSSANNE	2006	SAINT-JOSEPH	12
PIERRE-MARIE CHERMETTE	GAMAY	2005	FLEURIE, "PONCIÉ"	12
CHATEAU DE LA CHARRIERE	PINOT NOIR	2005	SANTENAY, 1ER CRU, "CLOS ROUSSEAU"	17
GROCHAU CELLARS	PINOT NOIR	2007	WILLAMETTE VALLEY	10
JUSTIN	CABERNET SAUVIGNON	2007	PASO ROBLES	11
CAVES DES VIG DE SAUMUR	CABERNET FRANC	2005	SAUMUR CHAMPIGNY	8
CORINNE COUTOURIER	GRENACHE, SYRAH	2003	CAIRANNE, CUVÉE "D'ESTEVANAS"	17
GLORIA FERRER	SYRAH	2000	CARNEROS	14
SAVIAH	MERLOT, SYRAH, CAB FRANC	2007	COLUMBIA VALLEY, "THE JACK"	8
VINA PROGRESSO	TANNAT	2002	URUGUAY, RESERVE	9

ORDER INDIVIDUALLY

-OR-

ENJOY CHEF'S WINE PAIRINGS WITH YOUR MEAL - \$45

AFTER DINNER IDEAS...

Southern Revival

Jim Beam and Amaretto joined at the hip.
Clap your hands and raise them high while
we swirl in a fresh pull of rich dark espresso.
(Hand made whip available on request)

Clurichaun

Are your chores done?
Bushmills Irish Whiskey dances on Caramel Cream.
With the addition of four shots of espresso this
little guy will be able to party all night.
(Hand made whip available on request)

94 Spaniards

100 went... 6 returned. In honor of those that gave their
all we have created this most impressive caramelized sugar rim concoction.

151, Citronage and a dash of cinnamon
ignite in a flurry of sparks. Cooled with Starbucks Coffee
Liqueur and freshly made whipped cream.

Give us at least 15 minutes (30 on a busy night) to get everything together to create this masterpiece.