



**AN OCTOBER
CHRISTMAS FOR ALEX
FROM CHEF CELINDA NORTON
94 STEWART RESTAURANT**



**APERTIF SERVED DURING
GIFT OPENING**

**CHARCUTERIE
CHEESE, OLIVES, TRUFFLE BISCUITS
HERBED MAYO, FIG BUTTER**

**HAND SERVED
PORT ROAST MUSHROOM CAPS
FILLED WITH SAUSAGE AND PARMESAN**



**SALAD OF FIELD GREENS TOSSED WITH
PENA DE CORADO BLUE CHEESE
CRAB APPLE CONSERVE, BRAISED RED PEARS
MAPLE CANDIED WALNUTS**



**PRIME RIB
SLOW ROAST, ROSEMARY,
BLACK PEPPER AND SEA SALT ENCRUSTED
BRIOCHE AND APPLE STUFFING WITH BOURBON**

**POTATO SWIRL
HORSERADISH SCENTED MASHED YUKON GOLD
SWIRLED WITH WHIPPED YAM**

PRIME RIB JUS GRAVY

**FRESHLY CUT CORN,
BACON WRAPPED CIPOLLINI
PARSLEY BUTTER**

HOLIDAY ROLLS



**FOLLOWED BY
PUMPKIN CHEESECAKE WITH PECAN CARAMEL GLAZE**