



Tartans, Tastings, and Toasts

Chef de Cuisine, David Kneller and Beverage Director, Natalie Tapken, transports guests on a Journey through Europe, with a concentration on Scotland and France

A marquee to Federal Street in Easton, Maryland, came with the summer 2018 opening of Bluepoint Hospitality Group's newest establishment, The Stewart, an exclusive dining lounge and bar, which boasts an impressive collection of Single Malt Scotch and vintage Champagnes. Scotland's preeminent whiskey houses grace the list and honor the origins of the distilling process of Single Malt Scotch, dating as far back as 1495. The carefully curated collection is one of America's most magnificent assemblages of Single Malt Scotch, with 912 bottles, 117 offerings, and 58 houses represented – and growing. In 2021 and 2022, The Stewart was recognized with the esteemed "Award of Excellence" by *Wine Spectator* - with Bluepoint Hospitality Beverage Director and Sommelier, **Natalie Tapken**, at the helm of the acclaimed spirits program.

Stewart's selection of Scotch brilliantly depicts Scotland's six distinguished Scotch whiskey-making regions – Speyside, Highlands, Lowlands, Islay, the Islands, and Campbeltown. As such, guests are encouraged to embark on an expedition of tastes through the lush land, guided by the distinctive characteristics of each area's pronounced terrain. When sampling Single Malts from Speyside – ranging from *Glenfarclas 25-Year-Old*, *Glenfiddich 30-Year-Old*, or *Balvenie 40-Year-Old* at The Stewart – patrons can anticipate complex tasting notes, which marry hints of fruity sweetness with peat. Similarly, while exploring the sensory components of Single Malts from Islay – such as *Lagavulin Distillers Edition*, *Laphroaig 25-Year-Old*, or *Gordon & MacPhail Port Ellen 33-Year-Old* – imbibers can note the smoky spine and bold flavor profiles.

Acclaimed vintage Champagnes round out the beverage offerings – providing ample opportunity for guests to embrace an entire evening experience at The Stewart. A hand-picked selection of both vintage and non-vintage Champagnes available by the glass include vintage varietal *Dom Perignon 2006*, and non-vintage varietals such as *Le Brun-Servenay Grand Cru* and *Krug Grand Cuvée*. Bottles of non-vintage varietals include *Delamotte Blanc de Blanc Le Mesnil* and *Krug Rosé*, while vintage bottles such as *Taittinger Brut 2012*, *Bollinger Francaises VV 2007*, and *Krug Clos D'Ambonnay 2000*, impart the perfect means to salute an unforgettable night.

Chef de Cuisine David Kneller, of The Stewart, is quickly emerging as a top culinary talent. Kneller, however, is no stranger to fine dining or the Eastern Shore and he brings more to the table than his excellent cuisine. Kneller has been a core member of the parent company, Bluepoint Hospitality, since they first introduced The Stewart's highly praised sister restaurant, Bas Rouge, in 2017. While this may be Kneller's first foray as Chef de Cuisine, he is already creating plates and pairings so exquisite that his passion is as palatable as his ingredients.

A choice of savory and sweet small plates is prepared to accompany the sumptuous sips. Guests can cherish an exquisite array of delectable dishes including **Kaluga Caviar**, delicately presented with *Sliced Potato, Blini, and Crème Fraîche*; **Maryland Blue Crab Dip** made with *Royal Ossetra Caviar, Cheddar, and Potato*; **The Stewart Grilled Cheese** made with *Basil Pesto, Roasted Tomatoes and Mozzarella*; **Westholme Wagyu Beef Tenderloin** with *Grilled Asparagus, Taleggio Aria, and Fresno Jam*; a **Clayton Farms Sweet Corn Agnolotti** made with a *Corn Consommé, Buttered Popcorn Foam, and Goat Cheese*; and a **Sticky Toffee Pudding**, draped with a buttery *Toffee Sauce*.

As The Stewart's collection of Single Malt Scotch continues to ever expand and evolve, the words of Mark Twain remain ever relevant: "too much of anything is bad, but too much good whiskey is barely enough," he mused.

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