

Satterfield's Restaurant

Wednesday, April 25, 2018

Rosé of France Flight 11

Fleur de Mer, Côtes de Provence
Moulin de Gassac "Guilhem", Languedoc
Château de la Selve "Maguelonne", Rhône Valley

**Appetizers

***Fresh Shucked Alligator Harbor Oysters (FL) 3 per oyster
Cocktail Sauce, Grated Horseradish, and Mignonette

***There are risks associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

Sweet Potato-Coconut Soup 10
Cilantro Pesto

Habersham Farms Asparagus Salad 12
Mâche, "Deviled Egg Garnish", and Green Goddess Dressing

Snow's Bend Mixed Lettuces 12
Stone Hollow Goat Cheese Truffles, Candied Pecans, Strawberries,
Sorghum Vinaigrette, and Strawberry-Balsamic Dressing

*Tomato and Avocado Salad 12
Spring Onions, Feta, "Everything Bagel Spice",
and Basil Vinaigrette

Gem Lettuce "Caesar" 12
Bacon, Parmesan, Toasted Bread Crumbs, Avocado-Lime Purée,
and Roasted Garlic Dressing

Caramelized *Niman Ranch* Pork Belly 14
Carolina Gold Rice Grits, Green Apple, Red Pepper Aioli,
and Caramel-Lime Sauce

*The Coddled Egg 16
Gulf Shrimp, Conecuh Sausage, Poached Farm Egg, Watercress,
and Grana Padano

Fritto Misto 17
Fried Gulf Oysters, Snapper, Shrimp, and Okra, with House Gribiche

Artisan Cheese Plate 15
Tetilla (Spain), Etxegarai (Spain), Caña de Cabra (Spain),
and *Great Hill* Blue (MA), with Candied Pecans,
Honey Crisp Apple, Red Pear Membrillo, and Toast

**Entrées

Gulf Red Snapper 34
Logan Turnpike Mills Grits, New Potatoes, Broccoli,
and Sea Island Red Pea Pot Liquor

*Seared Sea Scallops 32
English Peas, Braised Romaine, Pickled Onions, Bacon
and Lemon-Sorrel Sauce

*Grilled Gulf Yellowfin Tuna 38
Carolina Gold Rice, Purple Hull Peas, Green Onion Purée,
and Red Pepper-Peanut Sauce

Oven Roasted *Joyce Farms* Chicken 28
Fingerling Potatoes, Dandelion Greens, Shiitake, Ramps,
Roasted Garlic Sauce, and Ramp Salsa Verde

**Jurgielewicz Farm* Duck 34
Farro Verde, Sweet Potato, White Russian Kale, Spring Onions,
and Blackberry-Chocolate Sauce

*Grilled Prime NY Strip 42
"Mexican Street Corn", Potato Coins, Cilantro-Lime Crema, and Green Garlic Sauce

*Grilled Hereford Beef Tenderloin 40
Asparagus, Trumpet Mushrooms, Potato Rosti, Onion Marmalade,
Blue Cheese Mousse, and Mushroom Sauce

Substitutions are Politely Declined for Parties of Seven or More

*Items Served Raw or Undercooked, or Contain (or may contain) Raw or Undercooked Ingredients

**Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs, May increase Your Risk of Food Borne Illness.

Becky Satterfield Executive Pastry Chef/Owner
Tripp Mauldin Executive Chef