

Satterfield's Restaurant

Saturday, June 23, 2018

Rosé of France Flight 11

Rosé de Printemps, Côtes de Provence
Moulin de Gassac "Guilhem", Languedoc
Château de la Selve "Maguelonne", Rhône Valley

**Appetizers

***Fresh Shucked Point aux Pins Oysters (AL) 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.

Cream of Tomato Soup 10

Basil Pesto

Peach and Corn Salad 12

Burrata Cheese, Cucumber, Anise Hyssop, Cilantro, and Honey-Lime Vinaigrette

*Tomato and Avocado Salad 12

Spring Onions, Feta, "Everything Bagel Spice", and Green Goddess Dressing

Fried Green Tomatoes and Blue Crab Tower 16

Tabasco Dressing and Sieved Egg

Gem Lettuce "Caesar" 12

Bacon, Parmesan, Toasted Bread Crumbs, Avocado-Lime Purée, and Roasted Garlic Dressing

*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), *Boxcarr* Cottonbell (NC), Bucherondin (France), and *Great Hill* Blue (MA), with Candied Pecans, Peach, Peach Membrillo, and Toast

**Entrées

Gulf Black Grouper 34

Snow's Bend Zucchini, Corn, Okra, Butter Beans, Zipper Peas, Ham Hock Broth, and Tomato

*Seared Sea Scallops 32

Corn, Potatoes, Scallions, Conecuh Sausage Marmalade, and Ancho Chili-Pecan 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, Garlic Chives, Roasted Garlic Sauce, and Ramp Salsa Verde

**Jurgielewicz Farm* Duck Two Ways 34

Farro Verde, Sweet Potato, White Russian Kale, Spring Onions, and Blackberry-Chocolate Sauce

Roasted Duck Confit 27

Carolina Gold Rice Grits, Yellow Wax Bean Salad, and Sesame-Caramel Sauce

*Grilled Prime Rib Eye 42

Fried Green Tomatoes, *Snow's Bend* Squash, Cherry Tomatoes, Tarragon Mustard, and Vidalia Onion Gravy

*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