

Satterfield's Restaurant

Thursday, July 19, 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 Mon Louis (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.

Chilled Cucumber and Avocado Soup 10
Cilantro Oil

Peach and Corn Salad 12
Cotija 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

Mushroom Risotto 14
Alabama Foraged Chanterelle Mushrooms, Arborio Rice, Buttermilk Fried Chicken, and Roasted Chicken Gravy

Heirloom Tomato Tart 12
Vidalia Onions, Stone Hollow Goat Cheese, Dijon Mustard, and Basil-Avocado Purée

Gem Lettuce Salad 12
Petals From The Past Blueberries, Candied Pecans, Bacon, and Blue Cheese 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
Boxcarr Cottonbell (NC), Zamorano (Spain), Bucherondin (France), and Great Hill Blue (MA), with Candied Pecans, Peach, Pineapple Jam, and Toast

**Entrées

Pan Roasted Halibut 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
Roasted Peaches, Roasted Okra, Arugula, and Chimichurri

*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, Pole 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