

# Satterfield's Restaurant

Monday, September 24, 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 White Stone (VA) 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.

**Butternut Squash Soup 10**  
Coconut Milk, Garam Masala, and Pear Chutney

**\*Heirloom Tomato Salad 12**  
*Habersham Farms* Tomatoes, "Everything Bagel Spice" Avocados, Feta, Corn, Bacon, Green Tomato "Croutons", and Basil Vinaigrette

**Snow's Bend Mixed Lettuces 12**  
Asian Pear, Poached Apples, Candied Pecans, Blue Cheese, Apple Butter, and Banyuls Vinaigrette

**Rabbit Roulade 16**  
Rabbit Sausage Stuffing, Corn "Elote", and Mustard-Crème Fraîche Sauce

**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

**Foie Gras Tart 22**  
Muscadine Gelée, Cashews, Pearl Onions, Parsley, and Arugula

**\*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 Rocket's* Robiola (NC), *Chapel Hill Creamery* Calvander (NC), *Bucherondin* (France), and *Verde Capra* (Italy), with Spicy Walnuts, Asian Pear, Plum Jam, and Toast

## \*\*Entrées

**Pan Roasted Gulf Red Grouper 34**  
*Snow's Bend* Zucchini, Corn, Okra, Butter Beans, Ham Hock Broth, and Tomato

**\*Grilled Yellowfin Tuna 38**  
Pastrami Spice, Roasted Peppers, Chorizo, Potatoes, and Red Pepper-Peanut Sauce

**\*Seared Sea Scallops 32**  
Corn, Potatoes, Scallions, Conecuh Sausage Marmalade, and Ancho Chili-Pecan Sauce

**Oven Roasted *Joyce Farms* Chicken 28**  
Fingerling Potatoes, Southern Gold Apples, Pearl Onions, and Caramelized Onion Sauce

**Quail "Cassoulet" 29**  
Cornbread Stuffed Quail, Pheasant Sausage, Ham Hock, and Pink-Eye Peas

**\**Jurgielewicz Farm* Duck Two Ways 34**  
"Dirty" Green Farro, Butternut Squash Purée, and Blueberry BBQ Sauce

**\*Bacon Wrapped *Southeast Family Farms* Pork Tenderloin 28**  
*Anson Mills* Grits, Shishito Peppers, Green Tomato Chow Chow, and Satterfield's Pepper Sauce-Tomato Gravy

**\*Grilled Hereford Beef Tenderloin 40**  
Rice Grits, Caulilini, Mushroom Marmalade, and Mushroom Stroganoff 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