

Satterfield's Restaurant

Desserts

and Suggested Pairings

Becky Satterfield
Executive Pastry Chef/Owner

Brittany Garrigus
Chef de Pâtisserie

Satterfield's Beignets with Sautéed Apples 6
and House Made Vanilla Bean Ice Cream
For Two 10

2012 Torbreck "The Bothie" Muscat Blanc, Borossa Valley 7.50

Vanilla Bean Crème Brûlée 8
with Lemon Bar Cookie

Cossart Gordon 5yr Bual Maderia 8.00

Strawberry Cobbler 8
With House Made Pistachio Ice Cream

2015 La Spinetta Bricco Quaglia Moscato d'Asti 7.00

Blueberry Mascarpone Tart 8
Creamy Mascarpone Filling and Fresh Blueberry Compote

NV Neirano Prosecco D.O.C. Cuvee Brut 9.00

Nutella Cheesecake 8
Toasted Hazelnuts, Chocolate Sauce, and Chantilly Cream

Frangelico and Coffee

Artisan Cheese Plate 15
Mahon (Spain), Creamery 333 Trivium (VA), WSDC Dante Lamb (WI),
and Hook's Dairy Gorgonzola (WI) with Candied Pecans, Apple, Kumquat Marmalade,
and Raisin-Walnut Toast

2012 Château La Riviere Sauternes, Bordeaux 8.50

Royal Cup Tea & Coffee

Brewed Coffee

3.00 Cafe Sumatra, Avila Decaf

4.00 Espresso, Cappuccino

French Press

H. C. Valentine Coffee Company Signature Blend

Organic Inca Decaf Blend

8.75 Grande Press

6.25 Petite Press

Mighty Leaf Hot Teas

Caffeine: Bombay Chai, Organic Breakfast,
and Earl Grey Organic

Light Caffeine: Organic Green Dragon,
and Marrakesh Mint

Caffeine Free: Chamomile Citrus

3.00

After Dinner Libations

House Made Cello 7

Blood Orange, Grapefruit, or Pear

World's Best Amaretto Sour 11

*Disaronno Amaretto,
Booker's Cask Strength Bourbon,
Fresh Lemon, and Farm Egg White*