

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, Barossa Valley 7.50

Egg Nog Crème Brûlée 9

with Gingerbread Man Cookie

Cossart Gordon 5yr Bual Maderia 8.00

Chocolate Torta and Satsuma Mousse 9

Flourless Chocolate Cake, *Petals From The Past* Satsuma Mousse and Curd,
and Dark Chocolate Whiskey Sauce

Licor 43 6.50

Maple-Pecan Bread Pudding 9

with Espresso Ice Cream, and Honey Tuile

NV Portal Tawny Port 10 Year 12.00

Mini Dessert Sampler 12

Dark Chocolate Brownie, Lemon Bar, Vanilla Bean Cheesecake, Peanut Brittle, and Pear Sorbet

NV Primaterra Prosecco D.O.C. Brut, Veneto 9.00

Artisan Cheese Plate 15

Sequatchie Cove Creamery Cumberland (TN), Etxegarai (Spain),
The Drunken Goat (Spain), and Fourme D'Ambert (France) with Candied Pecans, Pear,
Persimmon Jam, and Raisin-Walnut Toast

2015 Château Gravas 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

Limon, Orange, and Grapefruit

World's Best Amaretto Sour 11

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