

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

2013 Torbreck "The Bothie" Muscat Blanc, Barossa Valley 7.50

Vanilla Bean Crème Brûlée 9
with Vanilla Shortbread Cookie

Grand Marnier, Paris 10.00

Springtime Trio 8
Buttermilk Sherbert, Strawberry Sorbet, and Blackberry Sorbet,
With Pecan Lace Cookie

NV Coste Petrai Prosecco D.O.C. Brut, Treviso 9.00

Chocolate Butter Caramel Tart 9
Espresso Cream, Blackberries, Chocolate Pecan Brittle,
and Chocolate Chiboust

'87 Don PX Gran Reserva 11.25

Chilton County Peach Cobbler 9
Biscuit Topping with Brown Sugar Ice Cream

2016 La Spinetta Bricco Quaglia Moscato d'Asti 7.00

Artisan Cheese Plate 15
Tetilla (Spain), Bucherondin (France), Drunken Goat (Spain),
and *Great Hill* Blue (MA), with Candied Pecans,
Peach, Peach Preserves, and Toast

2015 Château Graves Sauternes, Bordeaux 10.00

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
Lemon, Orange, and Grapefruit

World's Best Amaretto Sour 11
Disaronno Amaretto,
Old Forester 1920 Prohibition Style Bourbon,
Fresh Lemon, and Farm Egg White