

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

Vanilla Latte Crème Brûlée 8

with Short Bread Cookie

Cossart Gordon 5yr Bual Maderia 8.00

Farmers Market Sorbet Trio 10

Muscadine Sorbet with Honey Tuile, Chilton County Peach Sorbet with Toasted Pistachios,
and Heirloom Tomato Sorbet with Olive Oil Cake

NV Jacques Pelve Rosé, France 8.00

Black and White Duo 8

Warm Dark Chocolate Skillet Brownie with *Jack Daniels* Chantilly,
White Chocolate Semifreddo, and Blackberry Coulis

'87 Don PX Gran Reserva 11.25

Peach Hand Pies 8

Chilton County Peaches, Buttermilk Ice Cream, and Peach Coulis

2014 Robert Mondavi Winery Moscato d'Oro, Napa Valley 7.00

Artisan Cheese Plate 15

Manchego (Spain), Abbaye de Belloc (France), *Sweet Grass Dairy* Thomasville Tomme (GA),
and *Great Hill* Blue (MA) with Candied Pecans, Apple, Scuppernong Jam,
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, and Grapefruit

World's Best Amaretto Sour 11

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