

Satterfield's Restaurant

Becky Satterfield
Owner

Desserts

Brittany Garrigus
Executive Pastry Chef

and Suggested Pairings

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 Raspberry Linzer Cookie and Fresh Fruit

Cossart Gordon 5yr Bual Maderia 8.00

Almond Joy Cheesecake 9
Dark Chocolate Sauce and Almond Tuile

2015 Inniskillin Riesling Icewine Vidal, Niagara Peninsula 20.00

Banana Baked Alaska 9
Rum Caramel, Brown Butter Powder, Toasted Pecans, Vanilla Butter cake,
Caramel Mousse, and Caramelized Banana Ice Cream

NV Penfolds Club Tawny 6.00

Dark Chocolate Orange Tart 9
Grand Marnier and Dark Chocolate Filling, Chestnut Cream,
and Candied Orange

1987 Don PX Gran Reserva 11.25

Meyer Lemon Mousse 8
Candied Kumquats, Kumquat Gel, Sucrée Crumble,
and Lemon Meringue

2017 Saracco Moscato d'Asti, Piedmont 7.00

Artisan Cheese Plate 15
Boxcarr Redbud (NC) with Spicy Carrot Relish,
Sweet Grass Dairy Thomasville Tomme (GA) with Kumquat-Orange Marmalade,
Pantaleo (Italy) with Persimmon Jam, Served with Seasonal Garnishes

2015 Chateau Graves Sauternes, Bordeaux 10.00

Royal Cup Tea & Coffee

After Dinner Libations

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

House Made Cello 7
Lemon, Grapefruit, and Orange

Nutty Irishman 10
Jameson Whiskey, Bailey's, Frangelico,
Coffee, Whipped Cream, and Cinnamon

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