

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 Pistachio Butter Cookie

Cossart Gordon 5yr Bual Maderia 8.00

Peach and Blueberry Crostata 8
Chilton County Peaches, *Petals from the Past* Blueberries,
Luna y Luna Farms Honey Ice Cream, and Peach Coulis

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

Peanut Butter and Chocolate Torte 8
Milk Chocolate Mousse, Peanut Butter Mousse, Dark Chocolate Ganache, and Chantilly Cream

'87 Don PX Gran Reserva 11.25

Milk Chocolate-Caramel Tart 7
with Almond Shortbread Crust, Wine Soaked Cherries,
Almond Nougatine, and Dark Chocolate Sauce

NV Penfolds Club Tawny 6.00

Artisan Cheese Plate 15
Mahon (Spain), WSDC Dante Lamb (WI), *Woodsmen and Wife* Jersey Girl (GA),
and *Great Hill* Blue (MA) with Candied Pecans, Apple, Green Plum 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

Limon, Blood Orange, Grapefruit, or Pear

World's Best Amaretto Sour 11

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