

# 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 Pistachio Butter Cookie

*Grand Marnier, Paris 10.00*

**Sweet Corn Panna Cotta 9**  
White Wine and Honey Sautéed Peaches, Walnut and Thyme Streusel,  
and Caramel Kettle Corn

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

**Not-Your-Granny's Mississippi Mud Cake 9**  
Flourless Chocolate Cake, Candied Pecans, Marshmallow Fluff, *Nutella* Powder,  
and Honeycomb Candy

*'87 Don PX Gran Reserva 11.25*

**Blackberry Cobbler 9**  
with Eastaboga Honey Ice Cream

*2017 Saracco Moscato d'Asti, Piedmont 7.00*

**Sorbet 7**  
Rainier Cherry with Earl Grey-Sea Salt Shortbread Cookie

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

**Artisan Cheese Plate 15**  
*Boxcarr* Cottonbell (NC), Zamorano (Spain), Bucherondin (France),  
and *Great Hill* Blue (MA), with Candied Pecans,  
Peach, Pineapple Jam, 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