

Satterfield's Restaurant

Desserts

and Suggested Pairings

Becky Satterfield
Executive Pastry Chef/Owner

Brittany Garrigus
Chef de Pâtisserie

Satterfield's Beignets with Sautéed Pears 6
and House Made Vanilla Bean Ice Cream
For Two 10

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

Pumpkin and Brown Sugar Crème Brûlée 9
with a Ginger Cookie

Cossart Gordon 5yr Bual Maderia 8.00

Apple Crumble Tart 9

Granny Smith Apples, Cinnamon & Brown Sugar Crumble, and Salted Butter Caramel Ice Cream

2015 Inniskillin Icewine Vidal, Niagara Peninsula 14.00

Satterfield's Ice Cream Bowl 9

Salted Caramel, Pear, and Vanilla Bean, with Dark Chocolate Chip Cookie

NV Lustau East India Solera Cream Sherry 7.00

Crème Fraîche Cake 9

Satsuma Curd, Honey-Ginger Ice Cream, and Satsuma Supremes

2017 Saracco Moscato d'Asti, Piedmont 7.00

S'more 9

Brown Butter Brownie, Marshmallow Fluff, and House Made Graham Cracker

1987 Don PX Gran Reserva 11.25

Artisan Cheese Plate 15

*Boxcarr Redbud (NC) with Mixed Nut-Date Butter,
Chapel Hill Creamery Calvander (NC) with Green Tomato-Apple Chutney,
Bucherondin (France) with Apple Butter, Served with Seasonal Garnishes*

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

Orange and Grapefruit

World's Best Amaretto Sour 11

*Disaronno Amaretto,
Old Forester 1920 Prohibition Style Bourbon,
Fresh Lemon, and Farm Egg White*