

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 Bean Crème Brûlée 8

with Snickerdoodle Cookie

Cossart Gordon 5yr Bual Maderia 8.00

Candy Bar Tart 9

Dark Chocolate and Salted Caramel Filling, Honey Nougat,
Milk Chocolate Sauce, and Caramel Peanuts

'87 Don PX Gran Reserva 11.25

Pumpkin Praline Bread Pudding 8

House Made Brioche, Spiced Pumpkin Custard, Pecan Praline Sauce,
Cinnamon Chantilly, Pumpkin Tuile, and Candied Pecans

Licor 43, Spain 6.50

Warm Upside Down Pear Cake 8

Bartlett Pears, Almond Maple Crunch, Spiced Ice Cream,
and Cinnamon Infused Pear Compote

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

Artisan Cheese Plate 15

Idiazabal (Spain), Sweet Grass Dairy Thomasville Tomme (GA), The Drunken Goat (Spain),
and Asher Blue (GA) with Candied Pecans, Pear, Kudzu Flower Jam,
and Raisin-Walnut Toast

2015 Château Gravas 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, and Grapefruit

World's Best Amaretto Sour 11

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