

Happy New Year!!!

Saturday, December 31, 2016

First Course

Patrick's Gumbo

Braised Duck, Andouille Sausage, and Gulf Crab,
with Carolina Gold Rice

Snow's Bend Baby Lettuces

Baby Beets, Baby Turnips, Radish and Carrots,
with House Made Farmer's Cheese, and Meyer Lemon Vinaigrette

Grilled Radicchio Salad

Alabama Goat Cheese, Persimmon, Satsuma, and Honey-Veal Reduction

Baked Gulf Oysters

Creamed *Snow's Bend* Collard Greens, Smoked Ham Hock, and Parmesan

"Working Man's Breakfast"

Andouille Sausage, Buttermilk Pancake, and Seared Foie Gras,
with Poached Farm Egg, and *Knob Creek* Smoked Maple Bourbon-Apple Cider Gastrique

Beef Bresaola Carpaccio

with Horseradish Crema, Fried Capers, Hazelnuts, Baby Arugula, and Lemon Confit

Second Course

Seared Gulf Fish

Blue Crab, Fennel Apple Salad, and Saffron-Meyer Lemon Butter

Pan Seared Maine Sea Scallops

Risotto Nero, Roasted Sweet Peppers, and Herb Salad

Braised Lamb Shank

Habersham Farms Rice Beans, Spicy Tomato Jam, and Gremolata

Duroc Pork Chop

Mushroom and Leek Bread Pudding, Persimmon Chutney, and Aged Balsamic Raisin Purée

Snow's Bend Vegetable Plate

Luna y Luna Farms Honey Glazed Root Vegetables, Herbed Cauliflower Couscous,
"Prosperity" Peas and Greens, and Wild Foraged Mushrooms

Hickory Grilled Prime New York Strip

Snow's Bend Kale, Butter Poached *Habersham Farms* Heirloom Potato,
and Sauce Au Poivre

Desserts

Satterfield's Beignets with Sautéed Strawberries

and House Made Vanilla Bean Ice Cream

Butterscotch Crème Brûlée

with Cookie

Pear and Pecan Tarte Tatin

with Crème Fraîche and Praline Sauce

Dark Chocolate Decadence Cake

with Salted Caramel Ice Cream

Artisan Cheese Plate

with Fresh Fruit, Membrillo, and Candied Pecans

\$85 per person, excluding tax and gratuity

Substitutions Are Politely Declined

Patrick Horn Executive Chef Becky Satterfield Pastry Chef/Owner Brittany Garrigus Chef de Pâtisserie

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