

Satterfield's Restaurant

For Him 11
Cupid's Arrow

Old Forester 1920, Ansac VS Cognac,
Cynar, Bonal, and Aperol

Valentine's 2018

For Her 10
Perfect Love

Bombay, Parfait Amour, Lemon,
Priorat Natur Vermouth,
and Prosecco

Appetizers

Truffle-Mushroom Cappuccino "En Croute"

Foraged Mushroom Soup, Black Truffle, and Puff Pastry Dome

Winter Chicories Salad

Honey Crisp Apple, Pecans, Blue Cheese, and Sorghum Dressing

Baby Beet Salad

Red Quinoa, Goat Cheese Truffles, Pears, Country Ham, Baby Kale,
and Meyer Lemon Dressing

Fried Gulf Oysters

Crispy Potato Coins and Malt Vinegar Aioli

Buttermilk Fried Quail

Brussels Sprouts Leaf Salad, Bacon, Warm Sherry Vinaigrette,
and White BBQ Sauce

Shrimp and Grits

Red Hill Cheddar Grits, Creole Pepper Sauce, Bacon, and Green Onions

Curried Rabbit Gnocchi

Winter Squash, Cilantro, and Peanuts

Entrées

Alaskan Halibut

Habersham Farms Polenta, Conecuh Sausage, New Potatoes,
Bayou La Batre Shrimp, and Shrimp Boil Broth

Roasted Cornish Game Hen

Foraged Mushrooms, Fingerling Potatoes, *Snow's Bend* Chicories,
and Truffle-Madeira Sauce

Seared Scallops

Cauliflower, Raisins, Brown Butter, and Aged Balsamic Vinegar

Jurgielewicz Farm Duck

Roasted Breast and Leg Confit, Sweet Potato Purée, Green Lentils,
Beets, and Cara Cara Orange Sauce

Seared Delmonico Ribeye

Marble Potatoes, Pearl Onions, Pickled Mushrooms, Horseradish Cream,
and House Steak Sauce

Hereford Beef Filet "Rossini"

La Belle Farms Foie Gras, Potato Rosti, Turnip Greens, and Oxtail-Truffle Gravy

Desserts

Satterfield's Beignets

Sautéed Strawberries and House Made Vanilla Bean Ice Cream

Coffee-Brandy Crème Brûlée

with Strawberry Shortbread and Fresh Berries

Double Chocolate Raspberry Cake

Dark Chocolate Cake with Raspberry Filling in Dark Chocolate Glacé,
with *Chambord* Raspberries, and Milk Chocolate Ganache

Passion Fruit and Vanilla Bean Entremet

Passion Fruit Gelée, Vanilla Bean Cream Cheese Mousse, Almond Financier,
with White Chocolate Sauce, Mango, and White Chocolate Shards

Substitutions are Politely Declined

\$85 per person, excluding beverages, tax, and gratuity

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

Tripp Mauldin Executive Chef