

Satterfield's Restaurant

Valentine's 2019

Appetizers

Duck and Andouille Sausage Gumbo
Carolina Gold Rice and Green Onions

Ireland Farms Mixed lettuces
Poached Apples, Radishes, Pecan Crumble, *Stone Hollow* Goat Cheese Croquettes,
and Honey Cider Vinaigrette

Baby Beet Salad
Avocado, Candied Pecans, Cranberry-Feta Mousse, and Satsuma Vinaigrette

Fried Kumamoto Oysters
Roasted Jalapeño-Satsuma Orange Hollandaise, and *Conecuh* Sausage Marmalade

Tuna Crudo
Fried Potatoes, Radishes, Arugula Flowers, Green Tomato Chow Chow,
and Fermented Pepper Sauce

Fried Quail
Brussels Sprouts Leaf Salad, Bacon, Parmesan, and Leek-Peppercorn Sauce

Entrées

Grilled Yellowfin Tuna "Rossini"
Seared Foie Gras, Spinach, *Anson Mills* Rice Middlins, and Truffle-Red Wine Sauce

Pan Roasted Gulf Red Snapper
Fingerling Sweet Potatoes, Roasted Cabbage, Kenealy Yellow Eye Beans,
and Gulf Shrimp Sauce

Seared Sea Scallops
Cauliflower-Brown Butter Purée, Romanesco Cauliflower,
and Champagne-Caviar Sauce

Joyce Farms Chicken Country Captain
Almonds, Golden Raisins, *Benton's* Bacon, Carolina Gold Rice, and Tomato-Curry Sauce

Jurgielewicz Farms Duck Two Ways
Roasted Breast and Leg Confit,
Butternut Squash Purée, Poached Seckel Pear, Beets,
Almond Crumble, and Red Wine-Cara Cara Orange Sauce

Braised Lamb Shank
Turkey Craw Beans, Goats Milk Feta, Savory, White Russian Kale, and Panisse

Grilled Filet Mignon
White Cheddar Tater Tots, French Horn Mushrooms, Caulilini, and Cognac-Mustard Sauce

Desserts

Satterfield's Beignets
Sautéed Strawberries and House Made Vanilla Bean Ice Cream

Coffee-Brandy Crème Brûlée
with Raspberry Linzer Cookie

Dark Chocolate Flourless Cake
Chocolate Glace, Dark Chocolate Gelato, Cocoa Nib Bark,
Pomegranate Gel, and Chocolate Soil

White Chocolate Mousse
Blood Orange Curd, Orange Caramel, Caramelized Demerara Vanilla Bean Cream,
and Honey Poached Citrus

Substitutions are Politely Declined

\$90 per person, excluding beverages, tax, and gratuity

Becky Satterfield Owner

Brittany Garrigus Executive Pastry Chef

Tripp Mauldin Executive Chef