

# **Satterfield's Restaurant**

Thursday, December 31, 2020

*Happy New Year!*

## **First Course**

### ***Fried Brussels Sprouts***

*cranberry agrodolce, blue cheese crumbles, spiced hazelnuts*

### ***Pork Belly Stuffed Collard Green Roll***

*black eyed pea hummus, collard pesto, sesame cracker*

### ***Gulf Oysters on the Half Shell***

*pickled grape mignonette, pomegranate*

## **Second Course**

### ***Beet Salad***

*poppyseed vinaigrette, goat cheese, apple, fennel, marcona almonds*

### ***Braised Lamb Dumplings***

*with lentils and brodo*

### ***Smoked Trout Toast***

*rye toast, creme fraiche and caviar*

## **Third Course**

### ***Short Rib***

*mushroom risotto with shaved black truffles  
(roasted portobello mushroom for vegetarians)*

### ***Pan Seared Scallops***

*cane syrup roasted Brussels sprouts, Benton's bacon,  
cauliflower, shiitake mushrooms*

### ***Chicken Schnitzel***

*butter confit fingerling potatoes, mustard braised cabbage*

## **Fourth Course**

### ***Beignets***

*coffee ice cream, candied hazelnuts, mocha fudge*

### ***German Chocolate Cake***

*toasted coconut ice cream, german stout beer caramel,  
creme fraiche*

### ***Tres Leches Flan***

*corn flake crunch and blood orange curd*

### **\$75 per person**

*excluding tax, gratuity and beverage  
substitutions politely declined*

**Becky Satterfield** *Owner*

**Rita Bernhardt** *Executive Chef*

**Brittany Garrigus-Cheatham** *Executive Pastry Chef*