

Because owner Jerry Brown took the best elements of the restaurants he visited and loved around the world and created a restaurant for his hometown that gift-wraps international luxury in Southern hospitality.



FROM THE TOP: Steak tartare with fried quail egg, capers and shallots; sautéed striped bass with roasted cauliflower, picholine olives, oven-dried tomatoes and preserved lemon. Photos by Sherry Clagg.

Designer Patrick Avice du Buisson respected the history and architectural bones of the industrial building, yet made sure that the first thing guests see after ascending the wooden staircase and arriving at the dining level is the ever-expanding Nashville skyline framed in the window. The maitre'd desk is always attended by polished professionals who greet with warmth and respect. Operations Manager Nathan Lindley demands nothing less than impeccable service from the front of the house. The bar is the epitome of swank. The menu brings big city verve to the culinary soul of the rural South. New executive chef Sean Norton kept opening chef Joe Shaw's stone-ground grit soufflé, switched beef carpaccio for steak tartare, and added wood-grilled whole daurade and wild boar. And because pastry chef Sam Tucker's desserts make people save room. **507 12th Ave S. (615) 254-2000**

—K.W.

Watermark