

FRANKLIN KIWANIS
CHRISTMAS PARADE

DICKENS OF
A CHRISTMAS

YOUR WILLIAMSON
HOLIDAY MIXER

YOUR Williamson

A DISTINCTIVELY SOUTHERN PLACE
WINTER 2020



TAKE IT TO HEART

*American Heart Association's
Heart Month*

COME FLY WITH ME

*Punxsutawney, PA:
Home to the Famous Groundhog*

POURS & PALATES

*Ellington's Mid Way
Bar & Grill*

New Year, New You

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Pours & Palates
Ellington's Mid Way
Bar & Grill



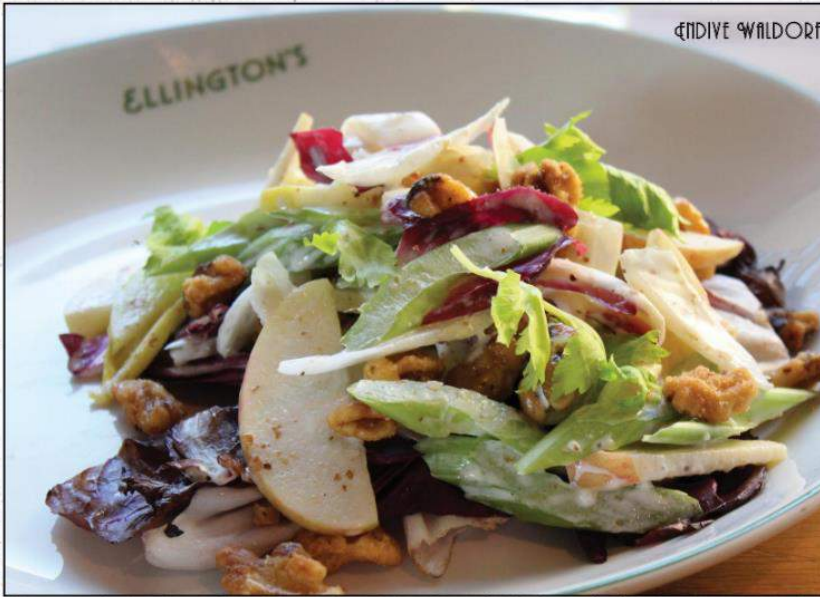
COVER
Have a Heart - Happy Valentine's Day

ELLINGTON'S MID WAY BAR & GRILL

BY ANNA ROSE HANSON I AM

There is no shortage of delicious dining options in middle Tennessee, but some stand out in their offerings, location and ambiance. Ellington's Mid Way Bar & Grill, located on the fourth floor of the Fairlane Hotel in downtown Nashville, is one of those restaurants that stands out. Their location is in the heart of the Nashville business and art district and has a unique and eclectic feel with retro-modern decor.

Ellington's offers up a modern take on nostalgic mid-twentieth century staples. Executive Chef Kristin Berington, who came to Ellington's in October of 2019, says she draws inspiration from the hotel itself for her new dishes and that the innate vibe of the space speaks to her. She creates with that vision of a mid-century, modern vibe but with an appreciation for very classic flavors. With over a decade of experience in the culinary world, Kristin enjoys working on new tastes and new experiences for the patrons of the eatery. She likes taking a throwback dish and giving it a modern twist.



ENDIVE WALDORF



EXECUTIVE CHEF
KRISTIN BERINGTON

I visited Ellington's and tried out some of the inspirational menu items that are to be rolled out this winter. The first dish was the Endive Waldorf with Granny Smith apple, celery, walnuts, green grapes, grilled radicchio, grapefruit and Greek yogurt dressing. This salad was fresh, crisp and familiar but with a twist. I really enjoyed this dish - the flavors, the textures - and think it would be a go-to for someone wanting a light bite or appetizer.



THE INCIDENTALS

Ellington's Mid Way Bar & Grill
4th Floor of the Fairlane Hotel | 401 Union Street
Nashville, TN 37219

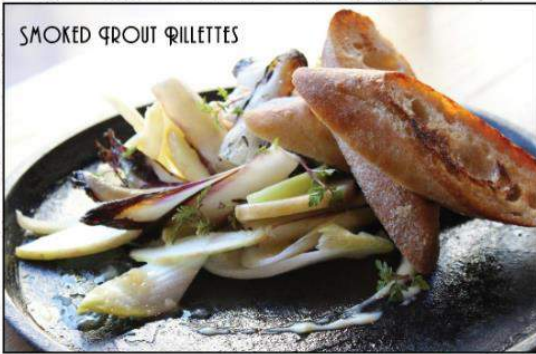
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ELLINGTON'S
"MID WAY BAR & GRILL"
NASHVILLE, TN

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SMOKED TROUT FILLETES



Next, I had the Smoked Trout Filletes with dill aioli, charred citrus oil, pickled fennel with apple slaw, grilled endive and toast. This was my favorite during my tasting! I loved the flavors of the smoked trout and the mix of crunch from the apple slaw and toast points. This is something you could have as your meal or could enjoy as an appetizer as well. The richness and flavor balance was delicious. It will be one hard to beat when I return and am deciding on what to order.

After that, I tasted the Norwegian Salmon with creamed spinach, lemon and herb cream, roasted fingerlings and pickled fennel vinaigrette. For salmon lovers, this dish was delightful. The salmon had a wonderful crust, was full of flavor, but also cooked to perfection. Married atop the roasted fingerlings, the combination was a wonderful change to the serving of salmon - as I enjoyed the heartiness to it.



CHEESECAKE

NORWEGIAN SALMON



Lastly, I enjoyed - or should I say indulged - the Cheesecake. Made with spiced apple compote, salted caramel and pecan shortbread crust, this dessert was absolutely delicious. Even though I was rather full from the previous dishes, I did not leave any trace of this dessert on my plate before leaving. The traditional familiarity of the cheesecake paired with the spice of the apple compote and salted caramel... simply amazing. I am a chocolate gal myself, so to be in love with a dessert that is non-chocolate speaks for itself.

I also had the opportunity to try one of their signature cocktails called The Incidentals. This can get the meal started or can easily be considered the perfect dessert drink. With Parrot's, Richard's special rum, Amaretto, Ciro Ciacaro and creme de banana, it had a richness to it with a subtle and smooth finish.

Ellington's is a must whether you are a guest of the hotel or enjoying some time in Nashville. With indoor and outdoor seating areas along with a wrap-around terrace, the eatery offers options for enjoying some sips and bites. And the location is in the heart of Nashville, surrounded by history - making it the perfect experience for dinner, cocktails and celebrations.

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