

NASHVILLE

LIFESTYLES

Entertaining for the Holidays with

MARTINA MCBRIDE

PLUS

THE HISTORY ISSUE:

**WOOLWORTH ON 5TH AND
THE NASHVILLE SIT-INS**

December 2018 | \$4.99
nashvillelifestyles.com



LUXURY
GIFT
GUIDE



For more reviews, go to **Nashville Lifestyles.com/Restaurants**.

BOURBON STEAK

JW Marriott
201 8th Ave. S., 34th floor
629-208-8440
michaelmina.net

What to Order:

Shellfish platter, \$85
Foie Gras donut, \$26
"Instant" bacon, \$16
Joyce Farms' heritage
brick chicken, \$34
Tomahawk ribeye, \$175
Potato gratin, \$13



A Party For Your Dinner Plans

Bourbon Steak delivers a top-of-the-town steakhouse experience.

WRITTEN BY **ERIN BYERS MURRAY**
PHOTOS BY **EMILY HALL DORIO**

If Nashville's traditional steakhouse is your serious, staid uncle, then Bourbon Steak is the opposite—young, dashing, and always up for a party. Set on the 34th floor of the gleaming new JW Marriott hotel, this handsome space delivers a drop-dead incredible view, as well as a dining experience unlike anything Nashville's seen before.

It comes from Michael Mina, a powerhouse chef and restaurateur who has opened more than 40 restaurants around the world. His mission? "I've always said, I want to build a four-star restaurant for food and service—but I want it to be a party," he says. "Yes, there's steak on the menu. But it's just a really great dining experience, period."

Based in San Francisco, Mina was introduced to Nashville by singer-songwriter Michelle Branch—the two once cohosted an online cooking show together. When the development and hospitality group Turnberry floated the idea of a Nashville restaurant to Mina, he says, "they'd hardly gotten the words out and I said, 'I'm in.'" In the works for nearly two years, the restaurant opened in September.

The most striking feature is that view. Mina insisted on opening up part of the space to the elements, allowing for an indoor-outdoor terrace—in warm weather you're standing, breathless, at the world's edge. On cold days, the windows are shuttered, but the view is no less spectacular, especially around sunset.

Because Bourbon Steak exists in multiple other cities, the concept is tight. Styled by famed interior designer Adam Tihany, the room is full of plush accents, mod lighting, and soft curves, and offers multiple styles of seating, from the bar to the comfortable lounge to the formal dining room. The service is consistent wherever you sit—everyone working the room seems to anticipate your needs and desires, and then graciously gets you what you need. It's a trademark at all of Mina's concepts.

And yet, this Bourbon Steak feels so very Nashville. Predators' jerseys might be seated next to tuxedos and gowns. It's the kind of space that suits our city's unspoken requirement of feeling truly comfortable in a high-end atmosphere—whether that's sitting at the bar with a burger, or feasting on rib eyes and shellfish platters in the dining room. Come in your boots or your Louboutins.

Overseen by executive chef Michael Lishchynsky, the menu is about half full of items you'll find only at this location, including a foie gras donut, which is literally a flat slice of foie set atop a savory pastry with poached pears and a maple syrup drizzle. It's outrageously over-the-top—but that's why you're here, right? It's no small commitment to eat at any steakhouse these days. Why not celebrate?



Banana
Tarte Tatin



The Wedge



Trout



Chef Michael
Lishchynsky



Start with a drink, from either the “traditional” or “rebellious” side of the cocktail menu—under one, the Clover Club is classic with gin, vermouth, and lemon juice; on the other, its Japanese whisky, Lillet Blanc, and lemon matcha. The wine list pulls together standout producers from California (Scribe, Matthiasson) to Burgundy (go big with a 2015 vintage Domaine de la Romanée-Conti).

Your drinks arrive with a flight of French fries and dipping sauces. As Lishchynsky says, “Yes, we’re in this luxurious space and that’s beautiful. But a simple, down home French fry is a very welcoming and warming way to get the experience started.”

From there, it’s a parade of steakhouse standouts. A shellfish platter of shrimp, lobster tail, and cast-iron broiled oysters. “Instant” bacon arrives under a cloche that’s lifted to reveal smoke-y pork belly and shaved Brussels sprouts. The wedge salad is stellar: an orb of snappy lettuce dressed in bacon, blue cheese, and buttermilk. It’s topped with crunchy pork rinds, too.

Some dishes are finished tableside, which provides that old-school flair, updated for the Instagram era. A Tomahawk rib eye is sliced ringside, and there’s a decadent Maine lobster pot pie, the crust of which is cracked open, emitting a tuft of fragrant steam.

If you gauge a restaurant by its chicken, the Joyce Farms’ heritage brick version, with its simple marinade and crisp skin, will keep you coming back. Alongside comes a short row of silky, liquid-mushroom agnolotti. There are ginger, scallion, and black beans in play with the broiled filet of Bucksnort trout. And, for the pastrami-spiced beef short rib, Lishchynsky cures large, bone-in short ribs for three days, then slow cooks them for nine hours. That dish, he says, is his personal favorite.

The sides all by themselves are a meal: Delicately creamy, truffle-flecked mac and cheese; multi-layered potato gratin laced with gouda cream; fried cauliflower tossed with chiles and raisins. But there’s dessert, too. Mud pie made with Valrhona dark chocolate or Michael’s intricately layered banana tarte tatin—you can’t go wrong.

If you think you’ll need a nightcap, don’t venture far. The space, the view, the servers who have your back every step of the way—like any good party, it’s hard to let the night end.

Homes are for sharing. Call us to find yours!



The Ashton Real Estate Group of RE/MAX Advantage
615.301.1650 | GaryAshton.com

JANUARY 15-20
TPAC.ORG/OnYourFeet • 615-782-4040
 Groups of 10 or more call 615-782-4060
TPAC.org is the official online source for buying tickets to TPAC events.

Broadway Season sponsored by **HCA** **TriStar Health** **BROADWAY at TPAC**
NewsChannel 5 NETWORK TPAC is supported in part by Metro Arts, Tennessee Arts Commission, and Nissan.

Your Ticket to the Perfect Gift

Redeemable for *any* performance at TPAC or War Memorial Auditorium, our gift certificates support TPAC’s nonprofit mission.

Buy online and print at home for a quick and easy gift for any theatre buff or concertgoer.

TPAC.ORG/Gifts

NASHVILLE BALLET **NASHVILLE OPERA** **REX** **WAR MEMORIAL AUDITORIUM**