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**12TH ANNIVERSARY
EDITION**

Prime Time

Prime 108 serves up a spectacular new fall menu

BY STEPHANIE STEWART-HOWARD • PHOTOS BY KATIE HORRELL

BY NOW, READERS are used to the notion that we try to get out and celebrate a little bit at the end of each issue. In the best case scenario, we have the opportunity to escape and try a new menu or new restaurant—and so was the case when we finished up our annual *Weddings* issue—one that *really* keeps Katie and me running like mad every year, but which is a labor of love in the end. With the final edits put in place, we all wandered across Broadway to the incredibly gorgeous Union Station Hotel, and made our way into the luxe and exquisite Prime 108.

It wasn't the first visit for any of us, but it was definitely one of the best. A highlight was meeting UK native Executive Chef Peter Moore, who guided us through a selection of gorgeous menu items bound to delight patrons anticipating the fall menu (newly arrived in mid-September).

We started in the bar, where we paired lush wines with vividly created cuisines—it was appetizers, but there was food enough to make a meal: The popular popcorn rock shrimp remain on the menu, pairing perfectly with an Il Carlino Prosecco (we needed “a little celebratory bubbly,” to quote Liz). An Asian pork belly taco with a cilantro drizzle (paired with a 9 Mile Road Shiraz), a plate of artisan cheeses with English Stilton, Jarlsberg and a little goat cheese with smoked paprika with a fine Jargon Pinot Noir and panini with Serrano ham rounded our “starters.”



Seared Scallops

Crab Napoleon

Lamb Shank

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Look for our most recent Staff Salvation experiences on the Taste section of NashvilleLifestyles.com and in our pages monthly for our latest after hours discovery.

Moore coaxed even our reticent, tired selves to healthy appetites—or maybe it was just the luscious scents of such amazing foods. Tasting portions made sure we had the appetite to try a little of *everything* and keep our minds and taste buds open.

The Crab Napoleon (perfectly paired with a fabulous Glazebrook Marlborough Sauvignon Blanc) won over every one of us—Stacie swears it’s her new go-to salad, and the Glazebrook was the wine that kept Lauren raving all night. A chopped salad with gorgonzola, chopped egg, maple bacon, pickled onion and tomatoes really seemed like the dish for a man’s man, especially with the crispness of the Arrington Vineyards Stag’s White.

Lacey and I both went mad over the braised veal cheeks—neither of us is a big veal eater, but these were so tender as to fall off the bone, and served with a grenache blend—delicious. Seared scallops were easy to adore—because they were properly cooked, not an easy feat—with a touch of Cakebread Chardonnay to wash them down.

Lest you think Moore—and his sous chefs Jeff Lewis and Constantin Rabis and pastry chef Heather Riley—were done with their efforts to satiate our palates entirely, they taunted us with a flawless lamb shank and a savory 14 ounce New York Strip—each a melange of rich, earthy, meaty flavors that reminded our taste buds exactly why we crave high protein meals in the colder months.

Moore began his U.S. career at the Jockey Club in D.C., then moved on with the Ritz hotel organization and teaching at Le Cordon Bleu in Miami before arriving here.

He and his associates ultimately dazzled us with a homemade homage to the native Tennessee Goo-Goo bar in pastry form, paired with smoky French press coffee and a miniature white chocolate milkshake.

Simply put, Prime 108 has an unforgettable fall menu for you, and if you don’t want to taste all those dishes in one sitting, we recommend repeated visits. With its location next to the Frist and near Bridgestone Arena, it’s a natural spot for planning a lunch or dinner out.

*Prime 108 in the Union Station Hotel,
1001 Broadway, (615) 726-1001,
prime108.com.*

