

TRUE LOVE THE TENNESSEE-TO-TABLE WAY

Bring Your One-and-Only to Our One-and-Only

THE NASHVILLE GRANGE

HIGHEST STANDARDS + PROVISIONS

PRIX FIXE VALENTINE MENU \$125/COUPLE

wine pairing an additional \$35 per person

AMUSE

SALMON TARTAR

FIRST COURSE

ROASTED MUSHROOM TOAST

walnut gremolata, rustic rye
black garlic aioli

SALAD COURSE

BABY KALE

salt-roasted pistachios, 24 mo. shaved ham
goat cheese fritters, charred shallot vinaigrette

ENTRÉE

BRAISED BEEF SHORT RIB

cheddar grits, oyster mushrooms
+ bordelaise sauce

or

PAN ROASTED HALF CHICKEN

olive oil potatoes, charred onions
castelvetrano olives, lemon

SEA BASS

miso-aioli crust, carolina gold rice
citrus-ginger vinaigrette

or

CHARRED CARROTS v gf

anson mills farro, noble spring goat cheese
savory granola crunch

DESSERT

VANILLA BAVAROIS

passion-citrus curd, toasted mernigue
shortbread cookie

or

BLACK FOREST

chocolate mousse, morello cherries
chantilly cream, dark chocolate deco

COCKTAILS WE LOVE - 15

{not included in the prix fixe menu}

FRENCH KISS

buffalo trace bourbon, cacao, suze, chocolate bitters

CLOUD NINE

tanqueray gin, apricot liqueur, lime, cardamom, blood orange

ROSE-COLORED GLASSES

ketel one grapefruit + rose, lemon, lavender, orange bitters, rosé brut

TNG

Friday, Feb. 12th through Sunday, Feb. 14th
Seatings: 5:30pm-10pm

For Reservations, Visit [RESY.com](https://www.resy.com) or Call (615) 622-1234

Tax and 20% gratuity additional

We will comply with all local guidelines on masks, cleanliness, social distancing and capacities