



F. Scott's

RESTAURANT JAZZ BAR

HOME ABOUT US MENU JAZZ WINE OUR CHEF HISTORY
SPECIAL EVENTS PRIVATE DINING CATERING DIRECTIONS/MAP CONTACT US

2210 Crestmoor Rd Nashville, TN 37215 (615) 269-5861
Fri-Sat 5:30pm-11:00pm - Mon-Thu 5:30pm-10:00pm Closed Sundays in July/August

MENU

White Wines | Red Wines | Sparkling Wines | Wines by the Glass

F. Scott's Menu - Spring 2007

last update 6/12/07 | Will Uhlhorn ~ Executive Chef
Charles Robb, Jr. ~ Sous Chef | Kevin Ramquist ~ Sous Chef

Every ingredient is not listed in the descriptions below - please ask if you have questions or special dietary needs.

Appetizers

Soup of the Day 7 Pizza of the Day 11

Porcini Dusted Seared Foie Gras, Truffle Honey Drizzle, Arugula, Red Verjus Gelatin
Market Price
Discounts or Special Pricing Not Available

Broken Arrow Ranch Antelope Carpaccio, Arugula, Red Wood Hill Farm Sheep's Feta,
Quince Compote 12

Duck Confit and Ricotta Ravioli, Mint and Spring Pea Parmigiano-Reggiano Sauce 10

Sliced Yellow Tail, Crispy Rock Shrimp, Roasted Ginger Confit Puree, Red Chili Aioli,
Avocado Puree 15

Red Verjus Bouchot Mussels Casino 12

Roasted White Asparagus, Jumbo Lump Crab, Lemon Pancetta Brown Butter,
Toasted Almonds, Fresh Herbs 14

Salads

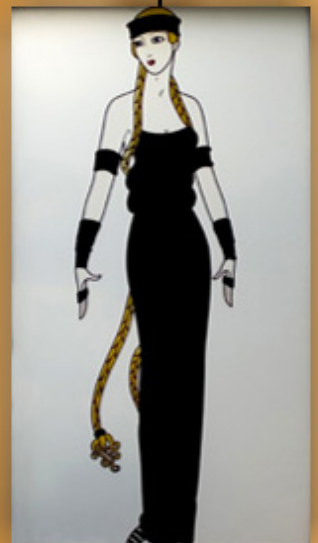
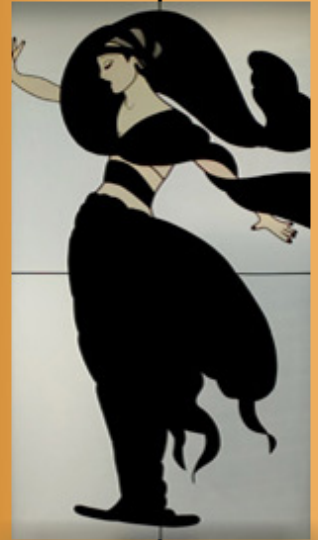
Baby Greens, Avocado, Candied Hazelnuts, Honey-Lime Vinaigrette 7

Caesar Salad ~ Frico Croutons, Spanish White Anchovies,
Parmigiano-Reggiano, Deviled Egg 8

Black Pepper and Fresh Herb Marinated Bonnie Blue Goat Feta, Concord Grapes, Frisée, Phyllo,
Citronette 10

Spring Salad of Bibb and Mâche Lettuces, Crispy Prosciutto, Fresh Peas, Mint,
Curry-Buttermilk Vinaigrette 12

Mesclun Greens, Fig and Lavender Honey Glazed Warm Camembert Cheese,
Spicy Pine Nuts, Balsamic Fig Vinaigrette 11



Fish

Petrale Sole, Peekytoe Crab Lemon Verbena Vinaigrette, Pommes Anna, Roasted Baby Carrots, Creamy Leeks 31

Bourride ~ Mediterranean Fish Stew with Rock Shrimp and Bouchot Mussel 26

Prosciutto Wrapped Trout Stuffed with Gulf Shrimp and Marcona Almonds, Marinated Cherry Tomatoes, New Potatoes, Creamy Lemon Vinaigrette 27

Halibut, Saffron Aioli, Pays Basque Hash, Romesco Sauce, Spring Peas and Mint 30

Grilled Cobia, Avocado and Bacon Salsa, Grilled Asparagus, Fingerling Potatoes, Gulf Shrimp Compound Butter 27

Meat

Porcini and Tomato Rubbed Half Chicken, Herb Roasted Yukon Gold Potatoes, Tomatoes, Grilled Squash and Zucchini 23

Rustic Whole Grain Mustard Braised Pork Ragoût, Caramelized Onions, Baby Carrots, Roasted Roma Tomatoes, Cremini Mushrooms and Crispy Parmigiano-Reggiano Grits 26

Veal Scaloppini, Wild Mushroom Pan Sauce, Lemon Sage Risotto and Watercress 32

Beef Tenderloin, Duck Fat Pommes Frites, Caramelized Onions, Fried Leeks, Basil Aioli, Whole Grain Mustard Veal Reduction 34

Optional Kobe * Supplemental Pricing – *Discounts or Special Pricing Not Available*

Broken Arrow Antelope, House-Made Venison Sausage, Lady Apple Pancetta Chutney, Spoon Bread 32

Spring Rack of Lamb, Fava Beans, Fresh Peas, Wild Mushrooms and Farro Fricassee 33

Dessert

Homemade Ice Cream or Sorbet 6

Balsamic Macerated Strawberries, Sablé Cookies, Crème Fraîche Sorbet 8
2003 Domaine de Baumard Quarts de Chaume

Lemon Mousse over Pistachio Angel Food
Cake with a Candied Rose Pedal 8
2005 Elio Perrone "Sourgal" Moscato d'Asti

Pear Terrine, Lavender Crème, Caramelized
Marcona Almond Dust, Brown Butter Ice Cream 9
2003 Domaine de Baumard Quarts de Chaume

Fresh Coconut Cake with Chocolate Sauce 9

Warre's "Otima" 10 Year Tawny Port

Vanilla Bean Crème Brulée 8
2000 Mas Christine Rivesaltes

Dark Chocolate Ganache with Brandied Cherries 9
1995 Dow's "Quinta do Bomfim" Port

A great way to finish that fantastic bottle of wine—Cheese!

Cheese Board ~ Assorted Artisanal Cheeses

Three Cheeses 15

Six Cheeses 28

*~ the best wine to go with a variety of cheeses is off-dry to sweet white wine...
try something new! ~*

Vegetarian Items by Request

Will Uhlhorn – Executive Chef
Charles Robb, Jr. – Sous Chef
Kevin Ramquist – Sous Chef

The Chef's food philosophy is based on fresh ingredients, thus occasionally we may substitute or sell out of certain items

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Eighteen Percent May Be Added to Parties of Eight or Larger

Please inquire about pre-set and party menus

***for reservations please call: 615-269-5861**