

The Mad Platter Restaurant
1239 Sixth Avenue North
Nashville, TN
615-242-2563
<http://themadplatterrestaurant.com>

Reviewed by Katie Zimmerman

If you ever find yourself in Nashville, Tennessee be sure you find time to dine at a little out of the way place called The Mad Platter Restaurant. I had one of the best meals in my life and enjoyed the place immensely. Don Geoffroy and I were in Nashville to teach a Preventative Maintenance class to the Department of Transportation. A staff member at the Holiday Inn we were staying at recommended this place as her favorite restaurant in Nashville. I can see why!

The Mad Platter is just outside the heart of the city in the Germantown area. It's a small restaurant that is located in an old building that served previously as a butcher shop and a pharmacy before being abandoned for about 50 years. The owners of the building took 5 or 6 years to restore it to what is now used for a restaurant. Because the restaurant is small, it's got a quaint feel to it. There's one brick wall, wood floors, a wood stove and a wood ceiling. One wall features bookshelves with miscellaneous "stuff" on the shelves and the walls are covered with paintings that are for sale. The tables feature white linen tablecloths with mismatched chairs. And the background music can only be described as eclectic.

The dinner menu supposedly changes on a regular basis. It features soups, appetizers, salads, entrees and desserts. Each person has the choice of ordering a la carte, or ordering a five-course meal that allows you to pick any one item in each of the categories on the menu. Those of you who know me know that there's no way I could resist the five-course meal, and Don was kind enough to join me. We later learned that only one of us should have ordered the five-course meal because it was too much food. We had to be rolled out of the place!

Since the menu changes so often, it's difficult to make any recommendations. Don and I both enjoyed the hearty tomato soup, with a touch of cream and citrus. Our waiter recommended this soup and we both loved it. It's very chunky and has a hint of spice to it. An appetizer followed the soup. Don called the pheasant and turkey sausage "delicious". I tried the mushroom risotto cakes with reggiano gratinee and roasted garlic cream sauce. At first, I was a little unsure of my selection but over time I found that the tastes really blend together. I liked the mushrooms in the dish and the overall consistency of the risotto.

Although we were already filling up, it was time to move to the salads. I chose the marinated and grilled asparagus with Montrachet cheese. I found the dish to be a little



heavy on the cheese so that it overpowered the asparagus somewhat, but it was still enjoyable. Don had the classic Caesar salad and found that he enjoyed the addition of red cabbage to the dish.

At the recommendation of the waiter, I tried the restaurant's signature dish as my main course: The Mad Platter Rack of Lamb Moutarde. Although I'm not a big meat eater, I enjoyed the lamb. It is served encrusted in spices and is served with awesome vegetables (asparagus, tomatoes and squash) and mashed potatoes. Don had the New York Strip Steak because it was served with Southern Jack Daniels Butter! He enjoyed his dish, too.

The thing that put us over the edge was dessert. I tried the bananas foster (which was heaven) and Don tried the Mocha Crème Brulee. Oh man! The chef stopped by our table and offered us what he considers to be his best dessert (Chocolate Elvis: a triple chocolate terrine layered into a toasted almond and cookie crust-Italian chocolate butter cream, white chocolate ganache and dark chocolate ganache). We couldn't do it; we were so full!

The Mad Platter also features an impressive wine list and features several nice wines by the glass. Reservations are needed on weekends and desired at other times. This place is a jewel in a neighborhood that appears to be under redevelopment.

