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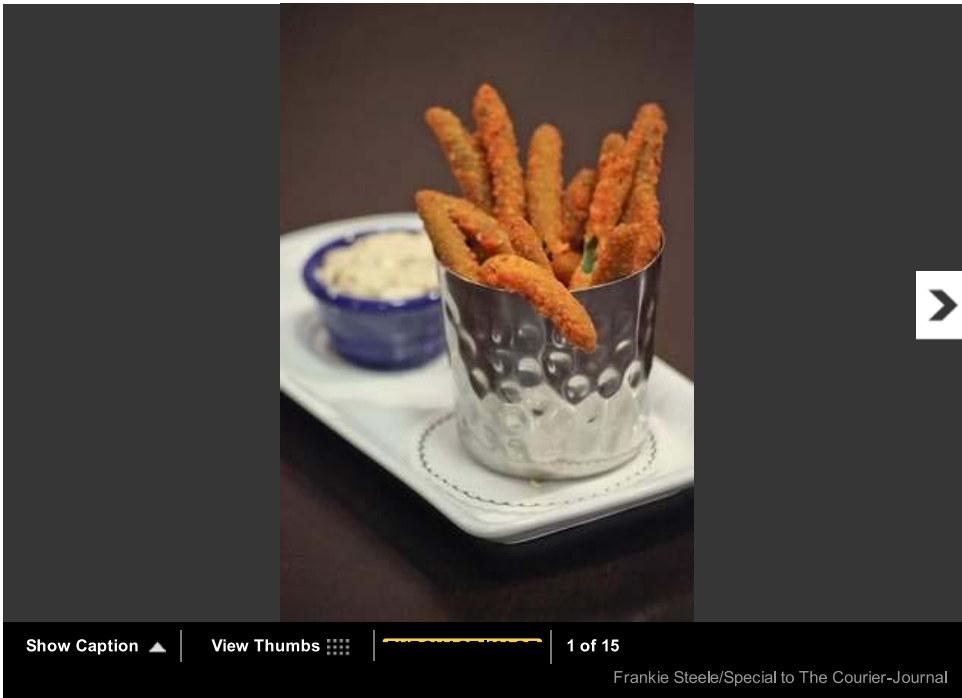
# Restaurant review | Great Gatsby's posh menu and service would delight Fitzgerald

Dec. 10, 2013

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Written by  
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Special to The Courier-Journal

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By all accounts, F. Scott Fitzgerald wasn't much of a soldier. One of his colleagues described him as "unusually dispensable." And someday a clever screenwriter will realize that Fitzgerald's real military misadventures would make a better screenplay than some of his novels.

Biographers report that his career was, at best, colorful. He once fell off a horse while on parade. He inadvertently ordered his mortar company to fire on another unit. When caught in a compromising position, he tried to bribe a hotel detective with a dollar bill — folded to look like a hundred. After leaving his post and losing quite a bit of valuable material, he claimed that he'd commandeered a train to Washington, D.C., because had an urgent message for President

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The apple strudel at Gatsby's on Fourth in Louisville, KY, Dec. 10, 2013 / Frankie Steele/Special to The Courier-Journal

#### GATSBY'S ON FOURTH

**Address:** 500 S. Fourth St.  
**Telephone:** (502) 585-9210

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But at least the Army assigned Fitzgerald to a monthlong posting at Camp Zachary Taylor. And a few years later he used a couple of Louisville locations — including the Seelbach Hotel (fictionalized as the Muhlbach Hotel) — for scenes in “The Great Gatsby.”

In his book “The Seelbach: A Centennial Salute to Louisville’s Grand Hotel” (Butler Books), historian Larry Johnson reports stories that on more than one occasion Fitzgerald’s bourbon-laced evening resulted in his getting expelled forcefully from the hotel.

These days, though, the Seelbach celebrates the connection. And its newest eatery, Gatsby’s on Fourth (which recently replaced the Otto’s venue), has a posh, cool look that, if not as extravagant as a Gilded Age ballroom, still seems exactly the sort of upscale cafe where Daisy Buchanan and company might drop in for a classic club sandwich, stacked three layers high and filled with turkey, ham, Swiss cheese, a piquant burst of cranberry and mayonnaise (\$12) or a salad built of Kentucky Limestone Bibb lettuce with salmon rillettes and a lemon shallot vinaigrette (\$12).

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The dining room is a bright place defined by white columns and dark tables, photos of historic Louisville scenes and a wide-screen TV or two.

Service is perhaps more enthusiastic than polished, but manager Marty Hayse’s team is quick and efficient. And Fitzgerald would be glad to know that although the beverage program at Gatsby’s focuses on wines and beers appropriate to the menu (with house wines starting as low as \$7 a glass), a person who wants a Seelbach Cocktail (bourbon, bitters, triple sec, champagne) can certainly have one — or anything else the hotel bar or wine cellar can provide.

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