



CELEBRATE THE HOLIDAYS

at the

RT Lodge

On Tuesday December 13, 2022

Cocktails at 5pm - Dinner at 5:30

The Restaurant at RT Lodge is proud to showcase seasonal foods produced by local farms. It is a fine 4+ star dining experience at one of the premier local restaurants, festively decorated for the season.

Because their menu is modified each month to make the most of each season's best meats and produce, we are showing the group menu for Fall on the second page of this flyer. The meal includes three courses, a salad, an entrée, and a dessert.

The cost to reserve this holiday dining experience is \$12.00 per person (this includes a \$2.00 non-refundable administration fee) due upon registration to hold your spot. \$10 will be returned to you at the restaurant. You are responsible for the balance of your bill: a 3 course meal (\$60) with estimated tax and 20% service/gratuities is approximately \$81.50, not including alcoholic beverages. (The wine list, cocktails and available malt liquors are listed on their website, along with additional menus. <https://www.rtlodge.com>)

There are only 40 places available for this not-to-be-missed dining experience!

RT Lodge

1406 Wilkinson Pike, Maryville, TN 37803



Event Host: Toni Farmer—tonibme@gmail.com

Cancellations must be made by November 7, 2022. To be placed on a waiting list, please email me.

RT LODGE

Plated Style Dinner

3 courses for \$60 or 4 courses for \$70 per person + tax and service
(Second course optional)

1st Course (choose one)

MIXED GREENS SALAD
local greens, lemon vinaigrette, radish, herbs

APPLE SALAD
Benton's bacon bits, benne seed, house yogurt, cider
vinaigrette

RED OAK LEAF LETTUCE
green garlic ranch, radish, toasted peanut

BEET SALAD
roasted, smoked & pickled beets, pistachio-honey
crumble, house yogurt

2nd Course (optional)

GULF SHRIMP AND GRITS
Anson Mills grits, andouille sausage, green tomato

POTATO GNOCCHI
fall squash, pickled blueberry, cream sauce

TOMATO SOUP
Cruze Farm Buttermilk, chives

Entrée (choose two)

WOOD ROASTED SIRLOIN CAP STEAK
yukon potato, mushroom cream sauce, fresh greens

BLACKENED FL SWORDFISH
field peas, Carolina Gold rice, white BBQ

GRILLED PORK TENDERLOIN
Sea Island peas, sherry-mustard sauce

BUTTERMILK FRIED CHICKEN
skillet fried potatoes, Lodge jalapeno hot sauce, sourwood
honey

MUSHROOM RISOTTO
Carolina Gold rice, oyster mushroom, parmesan

Dessert (choose one)

PEAR PANNA COTTA
caramel, pecan crumble

SPICE CAKE
sorghum, orange buttercream

HATTIE'S CHOCOLATE PIE
toasted meringue

APPLE DUMPLING
vanilla ice cream