



*Dine out in style at
THE R.T. LODGE
in Maryville, TN*

*Tuesday, September
28th*

*With No Host
cocktails at 4:30 and
dinner served at 5:00*



The Restaurant at RT Lodge is proud to showcase seasonal foods produced by local farms. This is a fine 4+ star dining experience at one of the premier local restaurants that we are sure you will enjoy.

Because their menu is modified each month to make the most of each season's best meats and produce, we are showing a sample of the group menu for May on the back of this flyer.

As the Date approaches, I will provide attendees with the current group menu to make our selections prior to the dinner. The cost for this dining experience is \$50 per person plus tax and 20% gratuity. This cost does not include any alcoholic beverages. There are 40 spots for this not to be missed dining experience so please sign up online soon!

Event Host: Carla Navas, cwnavas@icloud.com, 805-285-8223

302 Piute Place

Loudon, TN 37774

\$2.00 Non-refundable registration fee. Cancellations must be made by Sept 14th

If you would like to be placed on a

Waiting list please email me.



First Course Selections

Mixed Greens Salad

radish, lemon vinaigrette, herbs, shallot

Potato & Spring Onion Soup

crispy Benton's ham, seeded cracker, parsley

Red Oak Leaf Lettuce Salad

green garlic ranch, toasted peanut, herbs

Second Course Selections

Grilled Painted Hills Hanger Steak

grilled spring onion, asparagus, Yukon potato, chimichurri

Buttermilk Fried Chicken

Skillet fried potatoes, served with Lodge jalapeno hot sauce and sourwood honey

Cornmeal-Pecan Crusted NC Rainbow Trout

lemon, sage, Benton's ham, fresh greens

Spring Risotto

Carolina Gold Rice, spring onion, asparagus, parmesan

Dessert Selections

Chocolate Cake

banana chip ice cream, peanut, dulce de leche

Rhubarb Berry Cobbler

vanilla bean whipped cream

Strawberry Milk Panna Cotta

strawberry shortcake crumb, strawberry shrub jello, meringue

