



CELEBRATE
Valentine's week
at the



RT Lodge

On Wednesday, February 8, 2023

Cocktails at 5pm & Dinner at 5:30pm

Start your Valentine's week off right at The Restaurant at RT Lodge! The Restaurant is proud to showcase seasonal foods produced by local farms. It is a fine 4+ star dining experience and is considered one of the premier local restaurants.

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 Winter on the second page of this flyer. The meal includes three courses, a salad, an entrée, and a dessert. Final menu choices will be sent to registrants closer to the date of event.

The cost to reserve this 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 (\$65) with estimated tax and 20% service/gratuities is approximately \$84.25, 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: Peter Daly pdaly44@gmail.com

Cancellations must be made by February 2, 2023

To be placed on a waiting list, please email me.

RT LODGE

plated style dinner

3 courses for \$65 or 4 courses for \$75 per person + tax and service
(Second course optional)

1st Course (choose 1)

MIXED GREENS SALAD

local greens, lemon vinaigrette, radish, herbs

APPLE SALAD

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

PEAR SALAD

blue cheese, walnut
ginger-rosemary poached pear

BEET SALAD

roasted, smoked & pickled beet
pistachio-honey crumble, house yogurt

2nd Course (optional, choose 1)

GULF SHRIMP AND GRITS

Anson Mills grits, andouille sausage, green tomato

POTATO GNOCCHI

fall squash, pickled blueberry, cream sauce

LODGE ONION SOUP

rye sourdough crouton, gruyere

Entrée (choose 2)

PAN ROASTED SIRLOIN CAP STEAK

new potato, mushroom cream sauce, fresh greens

BLACKENED FL SWORDFISH

field peas, Carolina Gold rice, white BBQ, crispy collards

GRILLED PORK TENDERLOIN

Sea Island peas, greens, 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 1)

PEAR PANNA COTTA

caramel, pecan crumble

WINTER PAVLOVA

cranberry, pistachio

BUDINO DE NOEL

matcha mint chip ice cream, cocoa tuile

PECAN TART

maple bourbon ice cream, malt caramel