



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

*TUESDAY, SEPT. 8<sup>th</sup>  
at 5:30 pm*



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 menu for July on the back of this flyer.

As the date approaches, I will provide attendees with the current menu to make our selections prior to the dinner. The cost for this dining experience is \$55 per person plus tax and gratuity. It does not include alcoholic drinks. There are 28 spots for this not to be missed dining experience so please sign up online soon!

Last day for registration and refund: August 24<sup>th</sup>.

Event Host: Carla Navas, [cwnavas@icloud.com](mailto:cwnavas@icloud.com),  
805-285-8223  
302 Piute Place  
Loudon, TN 37774



## First Course Choices

Heirloom Tomato Salad

*fresh buttermilk cheese, herbs, pickled & fried green tomato*

Peach & Blackberry Salad

*fresh greens, preserved mint vinaigrette, brebis cheese, pistachio*

Red Oak Salad

*green garlic ranch, toasted peanut, cherry tomato, sourdough crouton*

## Second Course Choices

Braised Pork Osso Bucco

*grilled squash, marinated cherry tomatoes*

Grilled Hanger Steak

*yukon potato, spring onion, chimichurri*

Pecan-Cornmeal Crusted NC Rainbow Trout

*fresh greens, lemon, sage, Benton's ham*

Spring Risotto

*asparagus, garlic scapes, roasted mushroom*

## Dessert Choices

Peach Ice Cream

*blackberries, mint, vanilla*

Chocolate Panna Cotta

*fresh berries, whipped cream, candied nuts*

Buttermilk Pie

*raspberries, lemon curd*

