



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

***Tuesday, August  
31st***

***With a No Host  
cocktail hour at  
4:30 and dinner  
served at 5:00 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 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](mailto:cwnavas@icloud.com), 805-285-8223

302 Piute Place

Loudon, TN 37774

Cancellations must be made by 8/13/21

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*

