



**PRIVATE DINING  
SEATED DINNER MENU**

**LONESOME DOVE KNOXVILLE**

**100 N CENTRAL ST, 37902**

**KAYLA KRAMER**

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**LONESOME DOVE  WESTERN BISTRO**



**LONESOME DOVE**

— WESTERN BISTRO —

☆ PRIVATE DINING ☆

100 N CENTRAL STREET, KNOXVILLE, TENNESSEE 37902

## **POLICIES AND PROCEDURES**

### **THE MENU**

To ensure proper and prompt service, a preset menu is required for all private parties. Your menu selection should be submitted at least one week prior to the scheduled event.

The Lonesome Dove is always willing to accommodate dietary restrictions.

### **BEVERAGE AND BAR SET UP**

All beverages are priced per consumption. We encourage that you make your wine selections in advance. Our in house sommelier is always happy to give recommendations.

### **GUARANTEE**

A guaranteed guest count is due no later than two business days prior to your event and may not be reduced after that time. If your group is less than the guaranteed number on the day of your event, you will be charged for the guaranteed number. If no guaranteed number is given by phone or in writing, the highest number shown on your reservation contract will be applied to your charges.

### **DEPOSIT AND PAYMENT**

A contract must be signed and returned to the Lonesome Dove to confirm your event space. No reservation is final until this contract is received.

### **GRATUITY**

For private events held at the Lonesome Dove, a 20% service charge will be added to your final bill to accommodate the service staff.

**THE CHEF AND STAFF ARE COMMITTED TO MAKING YOUR EVENT A SUCCESS!**

**LET THE LONESOME DOVE WESTERN BISTRO TAKE CARE OF YOUR PRIVATE DINING ARRANGEMENTS. WE ARE ABLE TO ACCOMMODATE GROUPS OF 100+ AND HAVE HOSTED EVENTS FOR MANY FORTUNE 100 & 500 COMPANIES, WEDDING RECEPTIONS, GRADUATION & HOLIDAY PARTIES, AND CHARITY FUNDRAISING GALAS.**



## **THE FULMER ROOM**

Named after Tennessee-native, football player, & coach, Phillip Fulmer, this intimate space for 30-40 guests features a private kitchen and a connected wine room!

There's no better place to hold your small business luncheon, birthday celebration, or private event! This space is also the perfect setting for a private cooking demo and/or wine tasting.



## **THE SULLIVAN ROOM**

A tribute to the original owner of the building, Patrick Sullivan, who constructed it first out of wood before erecting the gorgeous brick space that still stands on the corner of Central Street and Jackson Avenue! Sullivan's Room comes with a fully stocked bar, perfect for celebratory events like Wedding Receptions, End of Year Company Parties, Graduations, and much more!

This 100+ person room is located on the 3rd floor of the building. The original "Penny Bar", high ceilings, beautiful chandeliers, and enormous windows with a breathtaking view of Old City all culminate to create an unforgettable space to hold a remarkable event that will leave your guests buzzing!

## **CONTACT FOR FOOD AND BEVERAGE MINIMUMS**

**INTERESTED IN LUNCH OR RESERVING THE ENTIRE RESTAURANT? CONTACT US FOR DETAILS  
FOOD AND BEVERAGE MINIMUMS ARE SUBJECT TO CHANGE**

## **LOOKING TO HAVE TIM LOVE FOOD CATERED?**

**TIM LOVE CATERING CAN HANDLE ANY OFFICE, HOLIDAY, PARTY, WEDDING OR ANY OTHER KIND OF EVENT.  
LEARN MORE AT [TIMLOVECATERING.COM](http://TIMLOVECATERING.COM)**

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## **THE KITCHEN ROOM**

The Kitchen Room, seating up to 35 guests and named for its close proximity to the kitchen, features a wonderful view of both the chefs hard at work and a window that looks out onto North Central Street! This one-of-a-kind dining experience brings guests closer to the chef and culinary team.



## **CHEF'S TABLE**

The Chef's Table is an intimate locale unlike any other private dining room on offer at Lonesome Dove Knoxville. Seating up to 10 guests, it provides an unparalleled view of the action from behind the scenes, and centers around a gorgeous Ash Wood table where you can enjoy a fun, communal experience!

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KNOXVILLE

## SEATED DINNER #1 \$50 PER PERSON

### FIRST COURSE (Choice Of)

Seasonal Salad

Butter Lettuce, Red Chili Buttermilk, Lardoons, Goat Cheese, Pickled Jalapeños

### SECOND COURSE (Choice Of)

6oz Filet, Yukon Gold Potato Puree, Grilled Asparagus, Serrano Lime Butter

Sugar Cane Skewered Pork Belly, Avocado Pepian, Radish Salad

Seasonal Fish

### THIRD COURSE

Chef's Seasonal Selection

THE MENUS ARE EXAMPLES AND ARE SUBJECT TO CHANGE DUE TO SEASONALITY



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## SEATED DINNER #2 \$65 PER PERSON

### FIRST COURSE

Fettine Trio: A selection of Cuts Spit Roasted Over Open Mesquite Fire

Pork Loin / Lamb / Chili Black Garlic

Wild Pig / Venison / Huckleberry

Pheasant / Chukar / Quail / Cheddar / Sorghum

### SECOND COURSE

**(Select Two to Offer to Your Guests)**

Butter Lettuce, Red Chili Buttermilk, Lardoons, Goat Cheese, Pickled Jalapeños

Seasonal Salad

Bowl of Texas Red Chili, Crema, Crispy Tortillas, Avocado Salsa

Romaine Salad, Roasted Garlic Caesar Vinaigrette, Smoked Cheddar Polenta Croutons

### THIRD COURSE

**(Select Three to Offer to Your Guests)**

6oz Filet, Yukon Gold Potato Puree, Grilled Asparagus, Serrano Lime Butter

Rabbit Roulade, Rabbit-Pork Sausage, Basil Salad, Black Garlic

Sugar Cane Skewered Pork Belly, Avocado Pepian, Radish Salad

Seasonal Fish

### FOURTH COURSE

**(Select One to Offer to Your Guests)**

Chef's Seasonal Selection

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## SEATED DINNER #3 \$75 PER PERSON

### STARTER

Fettine Trio: A selection of Cuts Spit Roasted Over Open Mesquite Fire

Pork Loin / Lamb / Chili Black Garlic

Wild Pig / Venison / Huckleberry

Pheasant / Chukar / Quail / Cheddar / Sorghum

### FIRST COURSE

**Appetizer Platters**

**(Select Three to Offer to Your Guests)**

Pheasant Meatballs, Soy Cured Egg Dip

Blue Corn Lobster Hushpuppies, Parsley-Cilantro Salad, Tomato Butter

Rabbit-Rattlesnake Sausage, Manchego Rosti, Crème Fraiche

Hamachi Tostadas, Citrus, Cilantro, Guanciale, Serrano

Corn-Fried Catfish, Smoked Paprika Aioli

### SECOND COURSE

**(Select Three to Offer to Your Guests)**

Butter Lettuce, Red Chili Buttermilk, Lardoons, Goat Cheese, Pickled Jalapeños

Romaine Salad, Roasted Garlic Caesar Vinaigrette, Smoked Cheddar Polenta Croutons

Bowl of Texas Red Chili, Crema, Crispy Tortillas, Avocado Salsa

Seasonal Salad



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## THIRD COURSE

**(Select Three to Offer to Your Guests)**

6oz Roasted Garlic Stuffed Beef Tenderloin, Western Plaid Hash,  
Grilled Asparagus, Syrah Demi

Sugar Cane Skewered Pork Belly, Avocado Pepian, Radish Salad

Rabbit Roulade, Rabbit-Pork Sausage, Basil Salad, Black Garlic

Venison Crepinette, Hickory Braised Lentils, Sorrel Salad

Seasonal Fish

## FOURTH COURSE

**(Select One to Offer to Your Guests)**

Dessert Sampler Duo

Chef's Seasonal Choice

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## SEATED DINNER #4 \$85 PER PERSON

### STARTER

Fettine Trio: A selection of Cuts Spit Roasted Over Open Mesquite Fire

Pork Loin / Lamb / Chili Black Garlic

Wild Pig / Venison / Huckleberry

Pheasant / Chukar / Quail / Cheddar / Sorghum

### FIRST COURSE

#### **Appetizer Platters**

**(Select Three to Offer to Your Guests)**

Pheasant Meatballs, Soy Cured Egg Dip

Blue Corn Lobster Hushpuppies, Parsley-Cilantro Salad, Tomato Butter

Seared Lamb Lollipops, Yuzu Aioli

Rabbit-Rattlesnake Sausage, Manchego Rosti, Crème Fraiche

Hamachi Tostadas, Citrus, Cilantro, Guanciale, Serrano

Corn-Fried Catfish, Smoked Paprika Aioli

### SECOND COURSE

**(Select Three to Offer to Your Guests)**

Butter Lettuce, Red Chili Buttermilk, Lardoons, Goat Cheese, Pickled Jalapeños

Bowl of Texas Red Chili, Crema, Crispy Tortillas, Avocado Salsa

Romaine Salad, Roasted Garlic Caesar Vinaigrette, Smoked Cheddar Polenta Croutons

Seasonal Salad



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## THIRD COURSE

**(Select Three to Offer to Your Guests)**

6oz Roasted Garlic Stuffed Beef Tenderloin, Western Plaid Hash,  
Grilled Asparagus, Syrah Demi

Elk Loin, Hen of the Woods, Crispy Collard, Salsify, Candied Grapes

Wagyu Skirt Steak, Rocket Greens, Fried Avocado, Citrus Vinaigrette

Sugar Cane Skewered Pork Belly, Avocado Pepian, Radish Salad

Rabbit Roulade, Rabbit-Pork Sausage, Basil Salad, Black Garlic

Duck Breast, Duck-Foie Gras Sausage, Corn Puree, Pickled Pear

Seasonal Fish

## FOURTH COURSE

**(Select One to Offer to Your Guests)**

Dessert Sampler Trio

Chef's Seasonal Choice

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