

# TMA Alliance 91<sup>st</sup> Annual Meeting - "Our story continues..."

**Date:** April 4 & 5<sup>th</sup> 2019

**Location:** Hampton Inn. Downtown Knoxville

**Address:** 618 Main St SW, Knoxville, TN 37902

**Phone:** (865) 522-5400 -sales manager Justin Daly

\*\* Please contact Justin Daly- Sales Manager directly for discounted rate. Tell him you are with Jo Terry's group. [Justin.daly@hilton.com](mailto:Justin.daly@hilton.com)

Room Rate \$129.00 - Book before **Friday, March 15<sup>th</sup>** the hotel is expected to sell out for another event.

**Meeting Room:**

Church Street United Methodist Church -The Chiles Room

**Meeting Cost:** \$50.00 payable to TMAA (includes Friday lunch)

**Schedule:**

*Thursday April 4<sup>th</sup>*

- Check-In Hotel 3:00pm
- 5:00- 5:30 Arrive at Union Ave. Bookstore for a 6:00 pm program  
With author: Michael Knight – Knoxville resident, and University of Tennessee Knoxville Department of creative writing instructor. His new novel is scheduled to released April 2<sup>nd</sup> - At [Briarwood School for Girls](http://Briarwood School for Girls). <https://michaelknightfiction.com/>
- 7:30pm. Dinner at J.C. Holdway's 501 Union Ave. <https://www.jcholdway.com/>  
Winner- 2013 James Beard Award Best Chef Southeast



*Chef Joseph Lenn, a native of Knoxville & graduate of Johnson & Wales University, Charleston, SC. While attending culinary school he interned with Chef John Fler at Blackberry Farm, and Chef Robert Carter at Charleston's Peninsula Grill. His experience includes cooking at Charleston's Peninsula Grill and at The Hermitage Hotel's Capitol Grill in Nashville, before returning to Blackberry Farm. During his ten- year tenure, he became Executive Chef of the Barn Restaurant. He was named a Grand Chef by Relais and Chateaux, and he received the James Beard award for Best Chef Southeast in 2013, the first chef in Tennessee to win this prestigious award. Joseph decided in April 2015 to undertake the challenge of opening his own restaurant. J.C. Holdway Restaurant (named after a special uncle), which celebrates foods from the Southeast, cooked by wood-fire.*

**Tentative Dinner Served Family Style – Alcohol not included \$100 per person  
Small Plates-**

Potato Gnocchi, chicken confit & hen of the woods mushroom  
Arugula salad, Benton's bacon & pickled red onion  
Mussels, curry sausage, lime, coconut & sourdough toast

**Larger Plates-**

Grilled NY Strip, smoked potatoes, cauliflower, butternut squash & creme fraiche  
Springer Mountain Wood Oven Roasted Chicken, braised kale, foraged mushrooms & potato puree

**Treats-**

Flourless Valrhona Chocolate cake, Chantilly creme, salted caramel and chocolate  
Peanut Semifreddo with apples & caramel corn

\*\* Menu subject to change as this is a farm to table restaurant\*\*

RSVP [bpete93373@aol.com](mailto:bpete93373@aol.com)

***Friday: April 5<sup>th</sup> Church Street United Methodist Church -The Chiles Room***

- Golden Gavel Breakfast - TMAA Past President's -Location TBD
- Meeting 9:30 -4:00 pm (lunch included)

**Send checks to:**

Amber Koonce, Treasurer  
109 Lands End Court  
Piney Flats, TN 37686

\*Include your name, contact information, and county

\$50 for TMAA meeting only

\$150 for TMAA meeting and J.C. Holdway dinner

RSVP for the dinner to [bpete93373@aol.com](mailto:bpete93373@aol.com)

For additional information or questions contact:

Beth Peterson

TMA Alliance President 2018-2019

[BPete93373@aol.com](mailto:BPete93373@aol.com)