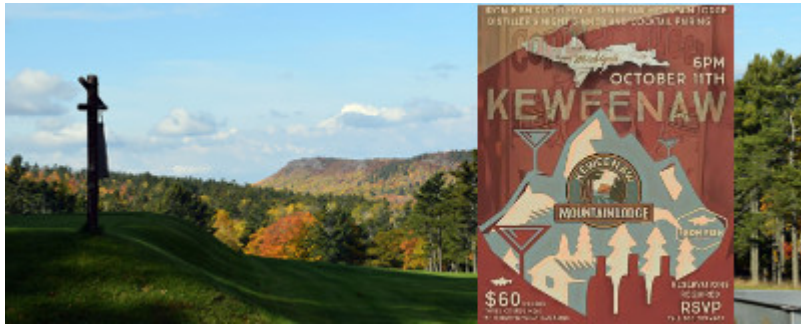# The Menu for the Iron Fish Distillery Pairing Dinner

written by John Mueller | October 4, 2019

The menu for the October 11th Iron Fish Distillery Pairing Dinner at the Lodge has been posted.

[[View the KML – Iron Fish Pairing Dinner Menu](#)]

Crafted by Chef Widad, and enhanced by the leadership at the Iron Fish Distillery, the 3-course menu has been designed to be a rustic meal – plain and simple – yet exhibiting several local flavors and the Iron Fish Distillery spirits.

Guests will start off savory meatballs made from scratch and a salad using our own plums and local thimbleberry jam. The entree will feature roast beef with two delicious sides. And you will finish off the dinner eating a spiced apple cake with a cream cheese – pumpkin puree.

For each of the 3 courses, during the dinner, Chef Widad and Richard Anderson from Iron Fish will talk with guests about the food and the drink that are paired together – giving the guests a better understanding of the decisions that were made for their lovely meal.

Chef Widad stepped into the chef role at the Lodge in early July. She was a guest chef for a [4-day Lebanese menu](#) in late June, where she also held a [culinary arts workshop](#) to teach patrons how to cook several Lebanese dishes. She had not planned on staying at the Lodge after her guest chef stint, as she had business activities to overlook in Kalamazoo – [Rollin' Gelato](#), where she makes gelato from scratch. However, she stepped into the chef role at the beginning of the Keweenaw peak season after Chef Patrick left to go back to urban life.

This pairing diner will mark the end of the summer / fall season's dining services regular operations at the Lodge. Pairing the end-of-season food with sprits from the Michigan-based distillery, Iron Fish, is a wonderful way to end the summer / fall season at the top of the Keweenaw.

Come and enjoy good food and drink, and the wilderness atmosphere at the Lodge. Reservations required. Call for reservations, deadline October 7th.