



Keweenaw Mountain Lodge

Dinner Menu



Guest Chef Gary Marquardt
Wednesday, September 29, 2021

The Keweenaw Mountain Lodge and our staff welcome you to a private dinner, by the Lodge's Guest Chef: Gary Marquardt. Enjoy the French-influenced meal, the setting, and the history of the Lodge. We are enjoying your presence at the Lodge, and may this evening be wonderful for you. Enjoy and welcome,

Guest Chef Gary, KML Chef Widad, and KML team

[Paired Drink with Appetizer / Salad: KM Ale or Mondavi Pinot Grigio]

APPETIZER

Terrine

Venison with cognac-infused pheasant sausage, cranberry, and wrapped in bacon

SALAD

Salade Nicoise

Mixed greens, tomato, boiled egg, haricot vert, pickled onion, smoked fish, and tarragon vinaigrette

Select one (1) of the entrées below.

ENTRÉES

[Served with a dinner roll, and a side salad]

Choucroute Garnie

[Paired Drink: KBC Red Jacket or Mondavi Pinot Noir]

Served with sauerkraut, house made garlic sausage, confit pork belly, pork loin, ham hock, tourne potato, and tourne carrot

Pan Seared Salmon, Beurre Blanc

[Paired Drink: Ore Dock Queen City or Mondavi Sauvignon Blanc]

Served with Julienne zucchini, yellow squash, and carrot

Ratatouille

[Paired Drink: Ore Dock Queen City or Mondavi Sauvignon Blanc]

Served with braised lentils

** Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **

DESSERT

Apple tart with calvados caramel sauce

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About the Guest Chef: Gary Marquardt

Gary is a certified executive chef (CEC) from southeast Michigan with over 40 years of experience in the kitchen. He is a culinary graduate of Schoolcraft College and has taken additional classes at the Culinary Institute of America. He is a two-time semi-finalist in the prestigious Bocuse d'Or International Culinary Competition. Chef Gary has won numerous awards in his field, including many for his ice sculptures.



His experiences include being Executive Chef at several clubs and hotels and the University of Michigan. Currently, Chef Gary is teaching culinary classes at Washtenaw Community College, where he was nominated for Chef Instructor of the year. He is also an American Culinary Federation (ACF) culinary evaluator.

Chef Gary has an interest in innovative modern takes on classic dishes and charcuterie, always looking for creative ways to update his menus. He is always looking to further and evolve his skills and techniques.

Chef Gary is very excited to prepare French Charcuterie cuisine as a guest chef at Keweenaw Mountain Lodge.

He lives in Kalamazoo, Michigan.

About the Keweenaw Mountain Lodge

The historic Keweenaw Mountain Lodge is a rustic resort with log cabins nestled amongst pine trees and views of Brockway Mountain.



Guests can walk the property at their leisure, and experience the wilderness of Michigan while learning about the historical significance of the resort. Guests can ride the mountain biking trails, play a round of golf, hike through the woods, or take a leisurely stroll to/from their cabin and the main lodge.

With the main lodge having a cafe, dining room, bar, and a conference center, the resort offers a quiet and relaxing environment in the wilderness of Michigan for those that value history, outdoors, and culinary experiences.

Come experience the Michigan wilderness at the Keweenaw Mountain Lodge.

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