

# Keweenaw Mountain Lodge

## Dinner Menu



*Served 4:30pm & 6:00pm in the Dining Room  
Friday & Saturday, Dec 31st (2021) & Jan 1st (2022)*



IT IS A PLEASURE FOR US ALL AT THE KEWEENAW MOUNTAIN LODGE TO HOST YOU DURING THIS BLESSED SEASON. ENJOY YOUR STAY, ENJOY YOUR DINNER AND ABOVE ALL ENJOY THE COMPANY OF LOVED ONES WITH WHOM YOU ARE BREAKING BREAD. BLESSINGS TO ALL TONIGHT AND ONWARD.

Chef Widad and KML team

*Prix Fixe at \$120 per person, plus sales tax*

---

### **SALAD**

Mixed green wreath, topped with cubed roasted beets, orange supremes, toasted almond slices, Feta crumbles. Fresh orange-cider vinaigrette.

### **APPETIZERS** [ Meal includes both ]

#### **Ahi Tuna Rice Balls** [ Asian-influence ]

Arborio rice with ahi tuna, ginger, green onions & our KML Asian sauce, served with parsnip-horseradish puree.

#### **Pheasant Sausage Bites** [ French & Indian Fusion-influence ]

Chateau Royal pheasant sausage in wonton cups, with apple-tart cherry chutney. Topped with goat cheese.

### **ENTRÉES** [ Select one (1) of the entrées below ]

#### **Beef Strip Loin** [ French-influence ]

12 oz strip loin - grilled medium-rare topped with tarragon-mushroom sherry wine sauce. Roasted potato with garlic-butter. Served with a side of roasted vegetables.

#### **Cajun Salmon** [ Cajun-influence ]

Salmon "en papillote", Cajun style, topped with shrimp. Served with a wild rice medley and roasted vegetables.

#### **Baked Bell Peppers** [ Peruvian-influence ]

Green and Red bell peppers roasted, filled with quinoa, root vegetables, and herbs. Topped with feta cheese crumbles.

### **DESSERT & HOT DRINK**

#### **Chocolate Brioche, English Toffee Bread Pudding** [ Irish-influence ]

with Baileys Irish cream whipped topping.

#### **Wassail** [ British-influence ]

Apple cider, orange juice, brown sugar, lemon juice, clove and cinnamon.

---

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