



Private Dinner Menu

Served in the Dining Room
Week of June 13th - 19th, 2022



IT IS A PLEASURE TO HOST YOU IN THE HISTORIC DINING ROOM @ THE KEWEENAW MOUNTAIN LODGE.
ENJOY YOUR DINNER AND THE WORLDLY CULINARY EXPERIENCE.

Chef Widad and the KML team

Prix Fixe at \$100 per person
includes 20% service charge and sales tax

APPETIZERS [Select one (1) of the appetizers below]

Hummus [Lebanese-influence]

with Harissa topping. Served with in-house flatbread.

Artichoke-heart Dip [American- & Italian-influence]

Cream cheese, marinated artichoke heart, bacon, parmesan dip. Served with in-house flatbread.

SALAD

Spinach, roasted beets, in-house blue cheese vinaigrette dressing, with chives and dried thyme.

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

New York Strip Loin [French- & Mexican-influence]

Pan seared, finished with your choice of either of two toppings: Mushroom-heavy cream-white wine sauce OR Roasted bell pepper salsa. Served with parmesan risotto, & a side of vegetables.

Baked White Fish [Mediterranean-influence]

Topped chopped parsley, fresh tomatoes, oregano, olive oil, lemon zest, and kalamata olives. Served with parmesan risotto, & a side of vegetables.

Vegetable Curry [Indian-influence]

Served on rice-mix that includes roasted brussel sprout, zucchini, yellow squash, carrots, bell peppers, mushroom, roasted chickpeas, with Indian spices and coconut milk. [Vegetarian]

DESSERT

Chocolate Cake

With whipped cream rosettes, topped with mixed berries sauce.

Non-alcoholic drinks: Soda, juice, tea, and coffee included with the meal.

Alcoholic drinks: One glass of wine or one glass of beer included with the meal.

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