



Private Dinner Menu

Served in the Dining Room
Week of June 20th - 26th, 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

Kale, beets, apples, blue cheese vinaigrette.

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

Yogurt and Garlic Chicken Breast [Turkish- & Iranian-influence]

Yogurt-turmeric-garlic-lemon marinated chicken breast, cooked and finished to order in a pan. Served on sun-dried fruit and spices speckled rice, with a side of sauteed vegetables.

Seafood Stew [French Bouillabaisse-influence]

Tuna, shrimp, and mussels cooked in in-house roasted tomato shrimp shell broth, white wine, carrots, corn, and herbs. Served on white rice with a dollop of non-traditional Rouille (roasted bell pepper, with almond meal, Aleppo pepper, lemon juice, garlic, parsley, oil and salt). Served on rice, with a side of sauteed vegetables.

Spaghetti, with Cannellini-Basil Pesto [Italian-influence]

with in-house cannellini-spinach-basil-lemon-Pesto, topped with bell peppers and mushroom, crumble of goat cheese. Served with a side of sauteed vegetables. [Vegetarian]

DESSERT

Chocolate Mousse

topped with mixed berries sauce and rosettes of whipped cream.

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. **