



Private Dinner Menu

Served in the Dining Room
Week of June 27th - July 3rd, 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.

Smoked Fish Dip [American- & Italian-influence]
Smoked fish, with cream cheese, chives, sour cream, mayo, and in-house spices. Served with in-house flatbread.

SALAD

Kale, beets, apples, topped with a blue cheese vinaigrette.

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

Pork Tenderloin on Golden [Italian-influence]
Pork tenderloin, pan-seared, finished with a light sauce of white wine, prosciutto, sage, & butter sauce. Served with roasted yukon potatoes & a side of puree-of-spinach, roasted garlic, cream, & parmesan.

Tuna Steak [Thai-influence]
Pan-seared tuna steak with a complex Tamarind -Asian ingredients sauce. Served on rice with a side of stir-fried mushroom, bell pepper, and carrot sticks.

Poblano Boats [Mexican-influence]
Dry roasted poblano, filled with black beans, diced sweet potatoes, onions, and cheese, flavored with Mexican spices. Served with a side of rice, broccoli, and carrots.

DESSERT

Honey and Ricotta Cake
lightly brushed with honey, thyme leaves, and cinnamon syrup.

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. **