



Private Dinner Menu

*Served in the Dining Room
Week of July 11th- 17th, 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]

Bell Hummus [Lebanese-influence]

Roasted red bell peppers and chickpeas Hummus, with roasted garlic, tahini, and lemon. Served with house-made flatbread, brushed with oil and Aleppo pepper.

Ham Prosciutto and Cheese Dip [Italian-influence]

Ham prosciutto, artichoke hearts, green onions, cream cheese, parmesan, Italian herbs dip. Served with house-made flatbread.

SALAD

Lettuce, tomato, cucumber, and chiffonade of fresh mint, lemon, and oil dressing.

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

Mongolian Beef [Mongolian-influence]

Mongolian style of stir fried beef, with bell peppers, mushroom and onions. Served on rice with peas & a side of vegetables.

Kirsche Pork Tenderloin [German & French-influence]

Pork Tenderloin medallions pan seared and layered with caramelized onion, blue cheese and triple berry in-house sauce. Served with a side of roasted Yukon potatoes & a side of vegetables.

Vegetable Curry [Indian-influence]

Medley of zucchini, sweet potato, bell peppers, and carrots, with roasted chickpeas in a curry and coconut milk. Served on rice with peas and a side of steamed broccoli finished with lemon.

DESSERT

Callebaut chocolate mousse, with triple berry 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. **
