



# Private Dinner Menu

Served in the Dining Room  
Week of July 18th - 24th, 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*

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## **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 ]

### **Beef Stroganoff** [ Russian-influence ]

Beef chuck, seared and simmered with onions, beef stock, wine, finished with heavy cream and sauteed mushroom. Served with garlic mashed potatoes and a side of vegetables.

### **Lake Superior White Fish** [ Mediterranean-influence ]

Lake Superior white fish with white wine, tomato and basil sauce. Served with mushroom rice pilaf and a side of vegetables.

### **Ratatouille on Rice** [ French-influence ]

Medley of zucchini, onion, and eggplant, cooked with in-house roasted tomatoes and fresh herbs. Served on mushroom rice pilaf. [ Vegetarian ]

## **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. \**

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