



Private Dinner Menu

Served in the Dining Room
Week of July 25th - 31st, 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.

KML Smoked Fish Dip [American- & Italian-influence]
Smoked fish, cream cheese, sour cream, mayonnaise, herbs, and spices. Served with in-house flatbread or corn chips.

SALAD

Lettuce, tomato, green onions, black olives, and feta cheese, with a lemon, herbs & oil dressing.

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.

Beef-Venison-Pork Stuffed Meatballs [Italian-influence]
Hand-shaped large beef meatballs, stuffed with grass-fed, free range New Zealand Venison mixed with ground pork, garden herbs, and simmered with in-house marinara sauce. Served on egg noodles, with a side of sauteed vegetables.

Stuffed Bell Peppers [Italian-influence]
Bell peppers stuffed with quinoa, roasted vegetables, and diced tomatoes. Served with a side of sauteed vegetables. [Vegetarian]

DESSERT

Chocolate Mousse
topped with a 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. **