



# Private Dinner Menu

Served in the Dining Room  
Week of August 22nd - 28th, 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 ]

### **Roasted Zucchini-Harissa Dip** [ Moroccan-influence ]

Roasted zucchini dip with parsley, garlic, bell peppers, lemon juice, oil, and a kick of Tunisian harissa. Served with flatbread.

### **Ham Prosciutto and Artichoke-heart KML Dip** [ American- & Italian-influence ]

Ham Prosciutto, marinated artichoke heart, cream cheese, parmesan, green onion, & oregano. Served with flatbread.

## **SALAD**

Spinach, roasted sweet potato, red onion with a mayo-greek yogurt-lime dressing, with sliced French breakfast radish.

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

### **Cider Pork Loin, with Bacon and Apples** [ French-influence ]

Chicken breast with bacon, apple cider juice, paprika, onion, thyme, rosemary, sage, cornstarch, and chicken broth. Served on creamy mashed potato, with a side of vegetables.

### **Chicken Alfredo** [ Italian-influence ]

Chicken breast with in-house Alfredo white wine-cream sauce with bacon, roasted garlic and finished with spinach. Served on spaghetti, with a side of vegetables.

### **Ratatouille** [ Italian & French-influence ]

Baked vegetables, with roasted tomato sauce and herbs. Served with a side of cheesy polenta.

## **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. \**

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