



# Private Dinner Menu

Served in the Dining Room  
Week of August 29th - Sept 4th, 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.

### **KML Smoked Fish Dip** [ American- & Italian-influence ]

Smoked fish, cream cheese, sour cream, mayonnaise, herbs, and spices. Served with flatbread or corn chips.

## **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 ]

### **Beef Tikka Masala** [ Indian-influence ]

Indian-style curry with spices (mixed in house), sweet peas, carrots, and tomato sauce. Served on rice, with a side of vegetables.

### **Buca Di Beppo ("Saltimbocca") Chicken** [ Italian - influence ]

Chicken in heavy cream, white wine sauce with ham prosciutto, artichoke hearts, and capers. Served on spaghetti, with a side of vegetables.

### **Vegetarian Couscous Bowl** [ Mediterranean -influence ]

Couscous layered with roasted bell pepper, zucchini, sweet potatoes, mushrooms, green onions, and arugula. Dressed with lemon, blue cheese, & rosemary vinaigrette, and served with a side of baba ghanouj and flatbread.

## **DESSERT**

### **Lemon Curd Mousse**

In-house prepared lemon curd, folded in Chantilly 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. \**

