



Private Dinner Menu

Served in the Dining Room
Week of September 5th - 11th, 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, and feta cheese, with a lemon, herbs & oil dressing.

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

Beef-Venison-Pork Stuffed Meatballs Burgundy Style [French-influence]
Hand-shaped beef meatballs, stuffed with grass-fed, free range New Zealand Venison mixed with ground pork, garden herbs, and simmered with in-house Burgundy and beef stock sauce. Served on garlic-asiago creamy mashed potatoes and a side of vegetables.

Baked fish with maple syrup-ginger glaze [Asian & Italian-influence]
Fish baked with a glaze of pure Michigan maple syrup, fresh ginger, soy and lime. Served with a side of garlic-asiago creamy mashed potatoes and vegetables.

Crispy Baked Peanut Tofu Bowl [Thai-influence]
Extra firm tofu marinated in ginger and soy sauce, baked and layered with cooked barley, roasted sweet potato, mixed greens and Thai peanut sauce. Served with a side of vegetables.

DESSERT

Ricotta Lemon Cheesecake
topped with a mixed berries 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. *