



# Private Dinner Menu

Served in the Dining Room

Week of September 26th - October 2nd, 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 ]

### **Hummus** [ Lebanese- and Indian-influence ]

with Curried cauliflower-onion topping. Served with flatbread and crackers.

### **Fish Kibbeh Cakes** [ Lebanese-influence ]

Mini kibbeh fish cakes (Burghul, fish, nuts, citrus zest and herbs). Served with sour cream, lime, and coriander sauce.

## **SALAD**

Kale with roasted beets and sweet potatoes. Served with red onion and a vinaigrette.

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

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

Breaded chicken breast, pan seared. Simmered with chicken broth, lemon juice, and zest, white wine, butter and parsley. Served on red skin mashed potatoes with asiago cheese, and a side of vegetables.

### **Beef “Marchant De Vin”** [ French-influence ]

Beef cooked French style in Burgundy wine, with caramelized onions, mushroom, beef stock, and thyme. Served on red skin mashed potatoes with asiago cheese, and a side of vegetables.

### **Stuffed Bell Peppers** [ Mexican-influence ]

Grains and mixed vegetables with herbs. Served with two sides: roasted sweet potatoes with caramelized onion and sauteed green beans with garlic and diced tomatoes

## **DESSERT**

### **Chocolate Espresso Mousse** [ French- and Italian-influence ]

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. \**