



Private Dinner Menu

Served in the Dining Room

Week of October 10th - 16th, 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]

Bell Hummus [Lebanese-influence]

Roasted red bell peppers and chickpeas Hummus, with roasted garlic, tahini, and lemon. Served with flatbread, brushed with oil and Aleppo pepper.

Ham Prosciutto and Cheese Dip [Italian-influence]

Ham prosciutto, artichoke hearts, green onions, cream cheese, parmesan, Italian herbs dip. Served with flatbread.

SALAD

Spinach with sun dried cranberries, toasted almonds and Asiago cheese.

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

Beef Tenderloin Tips, with Beer-onion Gravy [British-influence]

Beef tenderloin tips, pan seared and flambéed with brandy. Served with beer-onion-garlic gravy. Served with garlic mashed potatoes and a side of vegetables.

Grouper Fish [Mediterranean-influence]

Grouper fish filet baked with white wine, tomato, and basil sauce. Served with mushroom rice pilaf and a side of vegetables.

Ratatouille on Rice [French-influence]

Medley of zucchini, onion, and eggplant, cooked with in-house roasted tomatoes and fresh herbs. Served on mushroom rice pilaf. [Vegetarian]

DESSERT

Brownies with fruit sauce: dark and tart cherries, with plums.

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. **
