



Private Dinner Menu

Served in the Dining Room
Week of October 31st - November 6th, 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 house-made 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 house-made flatbread.

SALAD

Lettuce, tomato, feta, olives, and onion in lemon, dry spearmint and oil dressing.

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

Mongolian Beef [Mongolian-influence]

Mongolian-style stir fried beef, with bell peppers, carrots sticks, mushroom, and onions. Served on rice with corn & a side of vegetables.

Venison-Pork Italian Sausage Meatballs [Italian-influence]

In-house venison-pork Italian sausage meatballs stuffed with mushroom duxelle. Served in a tomato-white wine-cream sauce over pasta, finished with a side of green beans Amandine.

Vegetable Curry [Indian-influence]

Medley of zucchini, sweet potato, bell peppers, and carrots, with roasted chickpeas in a curry and coconut milk. Served on rice with corn and steamed green beans Amandine.

DESSERT

Chocolate Mousse [French-influence]

Callebaut chocolate mousse, with triple berry 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. **
