



Private Dinner Menu

Served in the Dining Room
Week of November 14th - 20th, 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.

Artichoke-heart Dip [American- & Italian-influence]

Cream cheese, marinated artichoke heart, bacon, parmesan dip. Served with in-house flatbread.

SALAD

Kale, apple, and red onion in a lemon dressing.

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

Beef Burgundy [Russian-influence]

Beef chuck, seared and braised with onions, beef stock, wine, and sauteed mushrooms. Served with garlic mashed potatoes and a side of vegetables.

Tandoori Chicken, in Peanut Sauce on Rice [Indian-influence]

Chicken cubes, pan seared and cooked in a sauce composed of peanut butter, spices, soy sauce, ginger, and rice vinegar. Served on rice with a side of vegetables.

Artisan Pizza [Italian-influence]

Crust made from scratch, topped with roasted tomatoes, mushrooms, roasted onions, goat cheese, thyme, and oregano. Accompanied with a cup of lentil-kale-sofrito soup and fried cauliflower topped with a garlic-dried, mint-sour cream dressing.

DESSERT

Orange Cake [Sicilian-influence]

Made with finely chopped whole oranges, and topped with orange marmalade and 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. **
