



Private Dinner Menu

Served in the Dining Room

Week of November 28th - December 4th, 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]

Rissoles de Camarao [Portuguese-influence]

Shrimp empanadas, with creamy filling.

Hot Broccoli Cheese Dip [American-influence]

Broccoli, cream cheese, sour cream, and cheddar with herbs dip. Served with crackers.

SALAD

Lettuce, tomato, green onions, and feta cheese, with a lemon, herbs & oil dressing.

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

Kjøttkaker Med Brun Saus [Norwegian- & English-influence]

Hand-shaped beef-venison-pork meatballs (grass-fed, free range New Zealand ground venison), with ginger and spices. Cooked in stout-onion gravy and beef stock. Served with roasted potato, and a side of green beans.

Thai Tamarind Chicken [Thailand-influence]

Stir fry of sweet and sour chicken, Thai-style, with mushroom and bell pepper. Served on rice finished with cilantro and roasted corn, and a side of green beans.

Vegetarian Enchiladas [Mexican-influence]

House-made refried beans, with roasted vegetables, cheese rolled in flour tortilla. Topped with tomatillo salsa verde and baked. Served with a cup of soup du jour.

DESSERT

Chocolate Cake [French-influence]

with ganache and mandarin orange segments.

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. **