



Private Dinner Menu

*Served in the Dining Room
Week of December 5th - 11th, 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 housemade flatbread, brushed with oil and Aleppo pepper.

Ground Tuna Borek [Turkish & Asian-influence]

Puff pastry rolls filled with sushi grade ground tuna, flavored with spices. Served with an orange-ginger-soy dipping sauce.

SALAD

Lettuce, tomato, cucumber, and black olives, lemon, and oil dressing.

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

Beef Strips, with Bourbon Street Sauce [Cajun-influence]

Stir-fried beef strip, with bell peppers, mushroom, and onions, finished with Bourbon-spice-herbs sauce. Served on rice with corn and a side of vegetables.

Kirsche Pork Tenderloin [German- & French-influence]

Pork tenderloin medallions pan-seared and layered with caramelized onion, blue cheese, and housemade triple berry sauce. Served with a side of roasted potatoes and a side of vegetables.

Stuffed Onions [Syrian-influence]

Medley of zucchini, sweet potato, bell peppers, and roasted chickpeas and rice make the filling for these two vegetables. Baked in roasted tomato sauce. Served with housemade flatbread and a side of housemade hummus topped with harissa.

DESSERT

Dark Chocolate Mousse [French-influence]

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. **
