



Private Dinner Menu

Served in the Dining Room
Week of December 19th - 25th, 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- and Indian-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.

Chinese Dumplings [Chinese-influence]

House-made Chinese dumplings, stuffed with cooked chicken, ginger, carrots, celery, cilantro & lemon zest. Steamed, then bottom is pan-seared. Served with soy sauce - garlic dipping sauce.

SALAD

Honey-roasted carrots on mixed greens and crispy prosciutto, with a lemon-ginger vinaigrette.

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

Duck a l'orange [French-influence]

Whole duck roasted and then gently braised with orange juice, orange peel, stock, and Grand-Marnier. Served with wild & white rice and a side of vegetables.

Pescado a la Veracruzana [Venezuela -influence]

Snapper filet baked with diced tomatoes, onion, garlic, oregano, and green olives. Served with Hasselback Idaho potatoes with cheese and green onion, and a side of vegetables.

Zucchini and Ginger-Turmeric Rice Pilaf Single [Indian-influence]

Individual platter composed of ginger and turmeric rice pilaf, zucchini-cheese fritters, a cup of sweet potato curry soup, and a small side of vegetables.

DESSERT

Black Forest Cake [German-influence]

with creme Chantilly and maraschino cherries.

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. **
