

Private Dinner Menu

Served in the Dining Room Week of January 30th - February 5th, 2023



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-Moroccan influence]

Chickpea hummus, topped with semi-hot harissa. Served with house-made flatbread.

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 [Lebanese-influence]

Shredded cabbage, tomato, cucumber, cured black olives, and feta cheese with a lemon-mint dressing.

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

Mongolian Beef [Mongolian-influence]

Mongolian-style stir fried beef with bell peppers, mushroom, and green onions finished with Asian sauce. Served on rice with corn & a side of vegetables.

Kirsche Pork Schnitzel [German & French-influence]

Pork loin schnitzel pan seared and layered with caramelized onion, blue cheese, and berry-ginger sauce. Served with a side of roasted Yukon potatoes & a side of vegetables.

Handmade pasta with Spinach-Basil Pesto [Italian-influence]

House-made pasta with spinach-basil-lemon-pesto, topped with red bell peppers, mushroom, and crumble of goat cheese. Served with house-made bread rolls & a side of sauteed green beans and garlic.

DESSERT

Mousse au Chocolat [Belgium-influence]

Belgium Callebaut dark chocolate, with homemade 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 craft beer included with the meal.

^{*} Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. *