



Private Dinner Menu

Served in the Dining Room
Week of February 13th - 19th, 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]

Hummus, with Harissa [Lebanese- & Moroccan-influence]

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

Fatayer bil Samak [Lebanese- & Algerian-influence]

Mini hand pies with seafood, cilantro, lemon, diced tomatoes, and a bit of spices. Served with a Chermoula dipping sauce. [*"Fatayer" means small pies*]

SALAD

Tabbouleh [Lebanese-influence]

Parsley, tomato, onion, mint, all-spice, cinnamon, & lemon-olive oil dressing. Served on lettuce.

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

Tuna Steak [Asian-influence]

Tuna steak pan seared and finished with a glaze (citrus, oregano, parsley, soy, and grated ginger). Served with turmeric rice that is prepared with ginger, garlic, onion, and corn, along with a side of vegetables.

Kafta Platter [Lebanese-influence]

Lamb patties (ground lamb, herbs, spices), pan seared. Served with a side of "Batata Harrah" (potato with garlic, lemon, and cilantro), vegetarian-stuffed zucchini, toumeh, & flatbread.

Vegetarian Single Platter [Lebanese-influence]

Vegetarian stuffed zucchini, a side of "Batata Harrah", a side of okra stew and a cup of lentil-spinach or kale soup. Served with housemade flatbread.

DESSERT

Rice Pudding [Lebanese-influence]

with orange marmalade and ground pistachio.

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. **