



Private Dinner Menu

*Served in the Dining Room
Week of April 17th - 23rd, 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-influence]

Roasted red bell peppers and chickpeas Hummus, with roasted garlic, tahini, and lemon. Served with house-made flatbread.

Ham Prosciutto and Artichoke-heart KML Dip [Italian- & American-influence]

Ham prosciutto, marinated artichoke heart, cream cheese, parmesan, green onion, & thyme, and oregano. Served with house-made flatbread.

SALAD

Lettuce, tomato, feta, black olives, with a lemon-herb dressing.

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

Beef, with Beer - Blue Cheese - Onion Gravy [British-influence]

Beef tenderloin tips, pan seared, and flambéed with brandy. Topped with a beer - blue cheese - onion - garlic gravy. Served on roasted garlic mashed potatoes, with a side of vegetables.

Cider Pork Loin, with Bacon and Apples [French-influence]

Pork loin, with bacon, apple cider juice, paprika, onion, thyme, rosemary, sage, cornstarch, and chicken broth. Served on roasted garlic mashed potato, with a side of vegetables.

Vegetable Curry [Indian -influence]

Cauliflower, bell pepper, mushroom, carrots and chickpeas stew with garam masala and coconut milk. Served on rice, with a side of lentil soup and bread.

DESSERT

Chocolate Cake, with Gelato [Italian-influence]

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. **
