



Private Dinner Menu

Served in the Dining Room
Week of April 24th - 30th, 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.

Momo Dumplings [Tibetan-influence]

House-made momo dumplings (similar to Chinese bao dumplings), stuffed with cooked chicken, ginger, carrots, celery, cilantro, and lemon zest. Steamed, then pan-seared. Served with tomato-sesame chutney.

SALAD

Spinach, roasted sweet potato, red onions, with a mayo-greek yogurt-lime dressing.

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

Moqueca Fish Stew [Bahia/Brazil-influence]

White fish and shrimp stew in a broth of coconut milk, lime, cilantro, red bell peppers, green bell peppers, garlic, and onions. Served on rice, with a side of vegetables.

Ricotta-Sundried Tomato Chicken [Italian -influence]

Chicken tenderloin with ricotta, sundried tomato, spinach, and prosciutto. Served on polenta, with a side of vegetables.

Ratatouille [Italian & French-influence]

Baked vegetables (zucchini, bell pepper, mushroom, carrots), with roasted tomato sauce and herbs. Served on rice.

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. **