



Private Dinner Menu

*Served in the Dining Room
Week of May 1st - 7th, 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]

Salmon Fish Dip [Indian-influence]

Baked salmon with cream cheese, green onions, sour cream, mayo, and Indian spices. Served with house-made flatbread.

Feta Cheese Tapenade [Greek-influence]

Feta crumble, with olive oil-sea salt cured black olives, tomato, green onion, lemon, olive oil, and herbs Tapenade. Served with crostinis.

SALAD

Shredded cabbage, cilantro, tomato, lemon dressing.

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

Pork Tenderloin - Mornay and Spinach Sauce [French-influence]

Pork Tenderloin medallion roasted with herbs, white wine butter and garlic. Served with a Mornay sauce (Bechamel and cheese cream sauce), with spinach. Served with mashed potatoes and green onions, and with a side of vegetables.

Creole Style Shrimp and Mussels [Jamaican-influence]

Shrimp, olives, onion, and herbs (thyme, basil and marjoram), with a hint of cayenne pepper in a chunky roasted tomato sauce. Served on Jasmine rice, with a side of vegetables.

Stuffed Bell Peppers [Mexican-influence]

Grains and mixed vegetables stuffing, with herbs. Served with roasted sweet potatoes and caramelized onion, and a side of sauteed green beans with garlic and diced tomatoes.

DESSERT

Clafoutis, with Fruit and Gelato [French- & Italian--influence]

Baked-firm custard, with dollops of house-made fruit jam and house-made gelato.

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. **
