

Private Dinner Menu

Served in the Dining Room Week of May 8th - 14th, 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 Chermoul dipping sauce (Herbs, garlic lemon oil, chili). ["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.

Beef "Diana Style" [British-influence]

Thinly sliced beef pan-seared and finished with a sauce of red wine, balsamic, dijon, tomato sauce, cognac and cream. Served on mashed potatoes w/ green onions and a side of vegetables.

Vegetarian Enchilada [Mexican-influence]

Tortilla stuffed with sweet potatoes, black bean, mexican rice, with salsa verde (tomatillo, chili, garlic and cilantro), topped with cheese. Served with a side of guacamole and chips.

DESSERT

Apple Mini Pie and House-made Gelato [Italian-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. *