



Private Dinner Menu

*Served in the Dining Room
Week of May 15th - 21st, 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 mild harissa. Served with house-made flatbread.

Salmon Fish Dip [Indian-influence]

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

SALAD

Shredded cabbage with carrots and a dressing of parsley, cilantro, lemon, and oil.

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

Yogurt and Garlic Chicken Breast [Turkish- & Iranian-influence]

Yogurt-turmeric-garlic-lemon marinated chicken breast, cooked and finished to order in a pan. Served on sun-dried fruit and toasted almond rice, with a side of vegetables.

Daube de Boeuf Arlésienne-Provençal [French-influence]

Beef braised in beef stock, red wine, and herbes-de-Provence with carrots, tomato puree, onions, and garlic. Black olives, diced tomato, and a mixture of toasted bread crumbs, hazelnut, parsley, thyme, and garlic are added towards the end of cooking. Served with red skin mashed potatoes and a side of vegetables.

Vegetarian Pide [Turkish-influence]

Open-faced, oblong-filled pide, with a medley of vegetables cooked in tomato-herbs sauce and topped with feta crumble. Served with a cup of Lentil-carrot soup and roasted potatoes with cilantro, garlic, and lemon. [Vegetarian]

DESSERT

Apples Crumble, with Gelato [American-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. **