



Private Dinner Menu

*Served in the Dining Room
Week of June 5th - 11th, 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]

Olives, Feta, Tomato, and Herbs Tapenade [Greek-influence]

Black Olives, feta crumbles, diced tomatoes, parsley, green onions dressed in lemon juice, olive oil and dried herbs. Served with toasted artisan bread.

Tuscan-style Sausage Dip [Italian-influence]

Venison-Pork sausage with red bell pepper, tomato, cannelloni white beans, fresh spinach, cream cheese, parmesan and shredded cheese. Served bubbling hot with sliced bread.

SALAD [Lebanese-influence]

Shredded cabbage, tomato, carrots, chopped parsley and red onion with apple cider dressing.

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

Beef “Marchant De Vin” [French-influence]

Beef cooked French style in Burgundy wine, with caramelized onions, mushroom, beef stock, and thyme. Served on red skin mashed potatoes with asiago cheese, and a side of vegetables.

Shrimp and Mussels in Romesco [Spanish-influence]

Shrimp and mussels cooked in house-made Romesco sauce (Catalan of origin and made of roasted red bell peppers, oven-roasted tomato, nuts, onion and garlic, finished with red wine vinegar and sherry vinegar. Served on rice with a side of sauteed spinach.

Quinoa Pasta, with Tomato-Carrots Marinara Sauce [Italian- & Peruvian-influence]

Quinoa pasta with house made tomato and pureed carrots sauce, mushroom and olives topped with goat cheese and chopped parsley. Served with house-made cheese bread rolls & a side of sauteed green beans and Maitre D’hotel herb butter.

DESSERT

Chocolate Cake, with Gelato [Belgium- & Italian-influence]

Cake made with Callebaut chocolate, served with a berry sauce & a side of 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. **

FUN.JOYOUS.ADVENTURESOME.