



Private Dinner Menu

*Served in the Dining Room
Week of June 12th - 18th, 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.

Yellow-Fin Tuna Patties [French-influence]
Ground Tuna patties with lemon, parsley, diced red bell pepper, and herbs. Breaded and baked to golden. Served with a dipping sauce.

SALAD [Greek-influence]
Romaine Lettuce, tomato, black olives, bell pepper, and red onion. Topped with a feta vinaigrette.

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

NY Strip Loin [Argentinian-influence]
NY strip loin pan-seared, topped with a parsley-cilantro-lime-garlic sauce. Served with a side of roasted tomatoes and vegetables.

Snapper [Spanish-influence]
Snapper baked open faced with lemon, butter, and dill sauce. Served with a side of Israeli couscous, bell pepper, and mushroom, and a side vegetable.

Vegetable Curry [Indian-influence]
Medley of vegetables with roasted chickpeas in a curry-coconut milk sauce. Served on rice with a side of vegetable and a small side of raita.

DESSERT

Clafoutis [French-influence]
Custard baked, topped with berry sauce.

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. **
