



Private Dinner Menu

*Served in the Dining Room
Week of June 19th - 25th, 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.

Ham Prosciutto and Cheese Dip [Italian-influence]
Ham prosciutto, Palmetto hearts, green onions, cream cheese, parmesan, and an Italian herb dip. Served with house-made flatbread.

SALAD [Lebanese -influence]
Tabbouleh made with parsley, tomato, green onion, bulgur, lemon and oil with a hint of all-spice

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

Lamb [Turkish - influence]
Ground lamb patties with parsley and spices on house-made herb flatbread and roasted tomato with a side of turmeric rice and yogurt-cucumber sauce and a vegetable.

Chicken and Bacon Alfredo [Italian-influence]
Chicken breast with bacon, spinach, mushroom in Alfredo sauce. Served on Quinoa Spaghetti pasta and a side of vegetables.

Vegetarian Platter [Turkish-influence]
Open-faced bread dough, oblong shaped, filled with a medley of vegetables cooked in tomato-herb sauce, and topped with a feta crumble. Served with a side of house-made falafel and stuffed tomato.

DESSERT

House-made brownies, 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. **
