



Private Dinner Menu

*Served in the Dining Room
Week of June 26th - July 2nd, 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 [Greek-influence]

Lettuce, tomato, feta, olives, and onion, in lemon, dry spearmint, lemon and oil dressing.

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

Snapper [Mediterranean-influence]

Snapper baked open faced with a topping of extra virgin olive oil, lemon juice, diced tomato, parsley, and sea salt cured black olives lemon, butter, and dill sauce. Served with a side of couscous, diced red bell pepper, mushroom, and rustic-cooked green beans.

Beef in Beer [American -influence]

Beef slowly cooked in beer, onion, beef stock, brown sugar, and worcestershire sauce. Served on russet potato mashed with roasted butternut squash and a side of vegetables.

Quinoa Pasta [Italian- & Peruvian-influence]

Quinoa pasta with house-made tomato-carrot-white-wine sauce, sauteed mushrooms, 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

Clafoutis [French-influence]

Almond cake, 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. **
