



# Private Dinner Menu

Served in the Dining Room  
Week of July 10th - 16th, 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

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## **APPETIZERS** [ Select one (1) of the appetizers below ]

### **Samkeh Harra Pattie** [ Lebanese-influence ]

Baked fish, slivered and shaped into a pattie. Served with spicy tahini sauce -toasted almonds, chopped cilantro and house-made naan.

### **Momo Dumplings** [ Nepalese-influence ]

House-made dumplings, with chicken, cabbage, and spices. Served with Nepalese-style tomato chutney.

## **SALAD** [ American-influence ]

Shredded cabbage, tomato, red onion, parsley with a vinaigrette.

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

### **Lamb Kofta Curry** [ Pakistani-influence ]

Ground lamb with spices, cooked in a tomato-turmeric-ginger sauce. Served on basmati rice, with yogurt-garlic-cucumber (with dried mint) and side of vegetables.

### **Pork Milanese** [ Italian -influence ]

Breaded pork loin, cooked schnitzel-style. Served with a topping of bacon-caramelized onions and apples cooked and finished with white wine and herbs. Served on creamy polenta with a side of vegetables.

### **Vegetarian Enchilada** [ Mexican-influence ]

Tortilla stuffed with roasted sweet potatoes, beans, corn, and spinach, topped with salsa verde (tomatillo, chili, garlic and cilantro) and melted cheese. Served with a side of Mexican rice and in-house pico de gallo and chips.

## **DESSERT**

### **Cherry Pie** [ American-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. \*

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