



# Private Dinner Menu

Served in the Dining Room  
Week of July 31st - August 6th, 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 ]

### **KML Salmon Dip** [ Mediterranean-influence ]

Baked salmon, dressed with mayo, dill, Greek yogurt, lemon zest and juice, and green onions.  
Served with house-made naan flatbread.

### **Roast beef Bruschetta** [ Italian-influence ]

Sprouted grain oat bread crostini with roast beef and a spread of red bell pepper - blue cheese - mayo spread.

## **SALAD**

Lettuce, tomato, green onions, and Asiago cheese, with a lemon, herbs, & oil dressing.

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

### **Mongolian Beef Stir Fry** [ Mongolia-influence ]

Strips of beef, stir fried with garlic, ginger, soy sauce, and mushroom. Served on rice with a side of vegetables.

### **Chicken in Romesco sauce** [ Italian-influence ]

House-made chicken and parmesan meatballs in Romesco sauce (chunks of roasted tomatoes and red bell peppers, onions, garlic, and herbs). Served on spaghetti with a side of vegetables.

### **Vegan Vegetable Curry** [ Indian-influence ]

A medley of vegetables (mushroom, green beans, bell pepper, broccoli, sweet potato) baked with spices and tomato sauce. Served on rice and with a side of yogurt-garlic-cucumber.

## **DESSERT**

### **Orange Ricotta Cake** [ Italian-influence ]

Orange Ricotta cake, served with 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. \**