



Private Dinner Menu

Served in the Dining Room
Week of September 4th - 10th, 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]

Roasted Zucchini-Harissa Dip [Moroccan-influence]

Roasted zucchini dip with parsley, garlic, bell peppers, lemon juice, oil, and a kick of Moroccan harissa.
Served with house-made flatbread.

Ham Prosciutto Crostini [Italian-influence]

Ham prosciutto, Olive tapenade spread, roasted tomato with herbs on a crostini.

SALAD

Spinach, roasted sweet potato, red onion, with a mayo-greek yogurt-lime dressing.

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

Beef, with KML BBQ Sauce [American-influence]

Braised beef with onion and beef stock, finished with house-made barbecue sauce. Served on creamy polenta and a side of vegetables.

Citrus-Herbs Chicken Mojo Tenderloin [Cuban-influence]

Chicken tenderloin marinated in orange and lemon juices with herbs, and then roasted in the oven.
Served topped with caramelized onion and cheese along with a side of rice and black beans.

Vegetables Curry, in Coconut Milk [Indian-influence]

Medley of vegetables, cooked with curry spices in coconut milk, vegetable broth. Served with rice with a side of mini vegetarian samosas.

DESSERT

Cheesecake [American-influence]

Individual no-bake cheesecake, with caramel apples and pecan

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. *