



Private Dinner Menu

Served in the Dining Room
Week of September 11th - 17th, 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.

Fish Empanadas [Indian-influence]

Ground tuna, cooked in oil, mixed with cilantro, dill diced tomato, lime juice and paprika. Stuffed in empanada dough and baked. Served with an herbal dipping sauce.

SALAD

Shredded cabbage with carrots and a dressing of parsley, cilantro, lemon, and oil.

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

Stuffed Pork Tenderloin [Mediterranean-influence]

Pork tenderloin stuffed with sundried tomato tapenade with feta crumble , and chopped spinach. Pan seared and finished in the oven while being basted with balsamic, lemon zest, oil and rosemary. Served with a side of roasted potatoes and vegetables.

Baked Grouper [French-influence]

Grouper filet baked in a mixture of white wine, herbs, melted butter. Served with a side of roasted potatoes and vegetables.

Vegetarian Pide [Turkish-influence]

Open-faced, oblong-filled pide, with a medley of vegetables cooked in tomato-herbs sauce and topped with feta crumble. Served with a cup of Lentil-carrot soup and roasted potatoes with cilantro, garlic, and lemon. [Vegetarian]

DESSERT

Apple Crumble, with house-made 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. **
