

Private Dinner Menu

Served in the Dining Room Week of September 25th - October 1st, 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]

Chicken Empanadas [Argentinian-influence]

House-made empanada dough, with cooked chicken, diced bell pepper, and spices. Served with a herbal dipping sauce.

Roasted EggPlant [Lebanese-influence]

Roasted eggplant, pureed and dressed with lemon, oil and fresh garlic. Topped with diced tomato, parsley, and green onions. Served with house-made naan.

SALAD [Greek-influence]

Lettuce, tomato, black olives, cucumber, feta crumble, and lemon dressing.

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

Lamb Kofta Curry [Pakistani-influence]

Ground lamb with spices, cooked in a tomato-turmeric-ginger sauce with chickpeas. Served on rice with almonds and sun dried raisins, along with a side of vegetables

Beef, in Merlot Wine [French -influence]

Beef braised in merlot wine with onions, garlic, merlot wine, diced tomatoes, and thyme. Finished with a mixture of heavy cream and sour cream. Served on mashed potato and with a side of vegetables.

Stuffed Bell Pepper [Lebanese-influence]

Bell peppers baked with a roasted tomato sauce and stuffed with rice, onion, diced tomatoes, parsley, and chickpeas. Served with a cup of vegetarian soup and fried bread strips.

DESSERT

Chocolate Cake [French-influence]

House-made chocolate cake, with a 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. *