



Private Dinner Menu

*Served in the Dining Room
Week of October 2nd - 8th, 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]

Bell Hummus [Lebanese-influence]

Roasted red bell peppers and chickpeas hummus, with roasted garlic, tahini, and lemon. Served with house-made naan.

Ham Prosciutto Bruschetta [Italian-influence]

Crostini with thinly sliced Ham prosciutto and a spread of blue cheese-caramelized onion-cream cheese and herbs.

SALAD

Shredded cabbage, carrots , onion, parsley and feta cheese crumble with a vinaigrette.

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

Salmon, in Chipotle Adobo Sauce [Mexican-influence]

A baked filet of salmon, finished with a glaze made of chipotle in Adobo, pure maple syrup, lime juice, cilantro, and garlic. Served with rice and corn and a side of steamed vegetables.

Pork Loin, with Apples and White Wine [French-influence]

Boneless pork loin medallions, topped with apples, onion cooked in butter, and finished with white wine, thyme, and sage. Served with a side of roasted potatoes and steamed vegetables,

Vegan Vegetable Curry [Indian-influence]

A medley of vegetables (mushroom, green beans, bell pepper, broccoli) baked with spices and tomato sauce, finished with coconut milk. Served on rice & with a cup of lentil soup.

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. **
