



Private Dinner Menu

*Served in the Dining Room
Week of October 16th - 22nd, 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]

Ham Prosciutto Bruschetta [Italian-influence]

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

White Beans and Black Olives, with Herbs [Mediterranean-influence]

Pureed white beans, mixed with chopped black olives, herbs, a bit of lemon and olive oil. Served with flatbread or corn chips.

SALAD [American-influence]

Warm green bean salad, with bacon bits, herbs dressed with red wine-mustard vinaigrette.

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

Beef and Bell Pepper Stir-fry [Chinese-influence]

Beef strips, stir fried in house-made Chinese sauce, carrot sticks, and bell pepper. Served on rice, with a side of vegetables.

Flounder Fillet en papillote [French-influence]

Flounder Fillet baked with thin slices of ham prosciutto, white wine, and butter, with sage in a pocket of parchment paper. Served with a side of couscous, roasted bell pepper, onion, and corn, along with a side of vegetables.

Spaghetti, with Kale Pesto and Roasted Butternut Squash [Italian-influence]

Spaghetti with roasted butternut squash and dressed with house-made Lacinato Kale Pesto, topped with Parmesan shredded cheese (natural, with no cellulose). Served with a cup of soup.

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. **
