



# Private Dinner Menu

Served in the Dining Room  
Week of October 23th - October 29th, 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*

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## **APPETIZERS** [ Select one (1) of the appetizers below ]

### **Spinach and Cheese Mini-pies** [ Greek-influence ]

Shrimp empanadas, with a creamy filling.

### **Corn and Scallop Soup** [ American-influence ]

A pureed corn with sauteed chopped scallops, white wine, cream, and cheese soup. Served with croutons.

## **SALAD**

Lettuce, tomato, cucumber, black olives, and feta cheese, with a lemon, herbs & oil dressing.

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

### **Duck Breast** [ French-influence ]

A play on “chicken Normandy” using duck breast instead, pan seared and finished with wild green apples cooked gently with apple cider and fresh orange juice, lemon juice, maple syrup and a hint of cayenne. Served on mashed potatoes with a vegetable.

### **Lamb Meatball Ragu** [ Italian-influence ]

Lamb meatballs in a house-made roasted marinara sauce, finished lightly with sour cream. Served on mashed potatoes, with a side of vegetables.

### **Stuffed Bell Pepper** [ Mediterranean-influence ]

Bell pepper stuffed with quinoa, chickpeas, squash, and herbs. Baked in a roasted tomato sauce. Served with roasted potatoes tossed with garlic, cilantro, and a hint of lemon.

## **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. \**