



Private Dinner Menu

Served in the Dining Room

Week of October 30th - November 5th, 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]

Fish Fatayer [American-influence]

Mini fish pies filled with cooked fish, mushroom, herbs, and small diced potatoes. Served with a pesto-greek yogurt dipping sauce.

Panini Sliders with Ham Prosciutto & Cheese [Italian-influence]

Small brioche buns with ham prosciutto - herbal pesto and cheese. Offered with a house-made marinara dipping sauce.

SALAD [Greek-influence]

Lettuce, tomato, feta cheese, and black olives, with an herbal vinaigrette.

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

Tuna Steak [Asian-influence]

Tuna steak pan-seared and finished with a house-made Asian sauce and a glaze. Served with rice that is prepared with ginger, garlic, onion, and corn, along with sauteed shredded cabbage and mushroom with garlic.

Pork Schnitzel Milanese Style [Italian- & French-influence]

House-made pork loin schnitzel pan-topped with tomato-bacon relish. Served with a side of vegetable and pomme fondant (pan-seared potato with garlic and thyme); finished in the oven in chicken stock.

Stuffed Bell Pepper [Peruvian-influence]

Bell pepper stuffed with quinoa and sauteed vegetables with herbs and white beans. Served with a side of rice and sauteed shredded cabbage and mushroom with garlic.

DESSERT

Ricotta Orange Cake and House-made Gelato [Italian-influence]

with orange marmalade simmered with apples.

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. **