



Private Dinner Menu

Served in the Dining Room
Week of November 13th - 19th, 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 flatbread, brushed with oil and Aleppo pepper.

Ham-Broccoli-Corn-Cream Soup [American-influence]

A rich soup made with diced ham, broccoli flowered, and corn that is simmered in a house-made stock & finished with cream & white wine. Served with house-made oregano-based croutons.

SALAD

Lettuce, tomato, feta, olives, and onion in a lemon, dry spearmint, and oil dressing.

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

Braised Brisket Baked [American-influence]

Brisket (Angus Beef Prime grade) braised low and slow in KML barbecue sauce. Served with a side of cheesy baked farro and a side of vegetables.

Seafood Lasagna Florentine [Italian-influence]

Shrimp, chopped scallops, flaked flounder with cream-white wine-cheese and spinach layered on lasagna noodles. Served with a side of vegetables and house-made bread rolls.

Stuffed Cabbage Leaves [Lebanese-influence]

Stuffed cabbage leaves with rice, tomato, onion, dressed with lemon, oil, and herbs. Served with a side of vegetarian mini-pies and a cup of lentil soup.

DESSERT

Ricotta Orange Cake and House-made Gelato [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. **
