



Private Dinner Menu

Served in the Dining Room

Week of November 27th - December 3rd, 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-Broccoli-Corn-Cream Soup [American-influence]

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

Shrimp Rice Balls [Asian-influence]

Cooked rice, mixed with chopped shrimp, corn and cilantro. Mixed with a house-made Asian sauce.

SALAD

Green beans, boiled eggs, roasted potato, bacon with a mayonnaise-lemon-mustard dressing.

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

Rabbit Ragu with Sausage [Italian-influence]

Rabbit braised in white wine and tomato sauce with herbs. Served on Rigati pasta with a side of vegetables and small bread buns.

Pork with Apples and Bacon [German-Influence]

Pork loin cutlets, pan seared and layered with bacon and lightly caramelized apples. with sage and rosemary. Served with a side of creamy polenta and a vegetable.

Vegetarian Enchilada [Mexican-influence]

Tortilla stuffed with roasted sweet potatoes, beans, corn, and spinach, topped with salsa verde (tomatillo, chili, garlic and cilantro) and melted cheese. Served with a side of Mexican rice and in-house pico de gallo and chips.

DESSERT

Fruit Pie with 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. **
