

## **Private Dinner Menu**

## Served in the Dining Room Week of December 4th - 10th, 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 ]

**Hummus, with Harissa** [Lebanese- & Moroccan-influence]

Chickpea hummus, topped with harissa. Served with house-made naan.

Hot Broccoli Cheese Dip [American-influence]

Broccoli, cream cheese, cheddar, bacon, sour cream, with herbs. Served with house-made naan.

**SALAD** [Lebanese-influence]

Lettuce, tomato, cucumber, cured black olives, and feta cheese with a lemon-spearmint dressing.

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

Beef, with a Woodford Reserve Sauce [Mexican-influence]

Thin strips of beef, pan seared and finished with Woodford Reserve Bourbon-Chipotle in adobo-orange-maple syrup sauce. Served on polenta with parmesan-garlic-herbs and a side vegetable.

**Seafood Moqueca** [Brazilian-influence]

Fish, chopped scallops, and shrimp stew with bell pepper simmered in a tomato, white wine, and coconut milk sauce with cilantro, thyme and red pepper flakes. Served on rice with corn and a side vegetable.

House-made Pasta, with Spinach-Basil Pesto [Italian-influence]

House-made pasta tossed with spinach-basil-lemon-pesto, topped with sauteed red bell peppers, mushroom, and a crumble of goat cheese. Served with house-made bread rolls and a side of sauteed green beans and garlic.

## **DESSERT**

Fruit Pie & 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.

<sup>\*</sup> Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. \*