



# Private Dinner Menu

*Served in the Dining Room*

*Week of December 11th - December 17th, 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 ]

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

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

### **Ham Prosciutto and Cheese Dip** [ Italian-influence ]

Ham prosciutto, cream cheese, parmesan, cheddar cheese and an Italian herbs dip. 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 ]

### **Chermoula Chicken Tagine** [ Moroccan-influence ]

Chicken stew with tomato, a mixture of herbs and spices Moroccan style. Served with corn, cilantro, and lemon rice, with a side of vegetables.

### **Kirsche Pork Schnitzel** [ German-influence ]

Pork loin schnitzel, pan seared and layered with ham, caramelized onion, blue cheese, and berry-ginger sauce. Served with a side of potato fondant and a side of vegetables.

### **Mediterranean Flavors Platter** [ Mediterranean-influence ]

Chickpeas patties and tarator sauce, stuffed bell pepper, and loubieh (green beans simmered with tomato, onion and garlic). Served with a cup of soup and croutons.

## **DESSERT**

### **Diplomat Cream** [ French-influence ]

with apple compote and caramel sauce.

Non-alcoholic drinks: Soda, juice, tea, and coffee included with the meal.

Alcoholic drinks: One glass of wine or one glass of craft beer included with the meal.

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

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