



Private Dinner Menu

Served in the Dining Room
Week of December 25th - 31st, 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]

Shrimp Rice ball with Tamarind Sauce [Asian -influence]

Baked rice balls with chopped shrimp, green onions, and small diced bell pepper seasoned with house-made tamarind-soy sauce. Served on avocado.

Hummus with Spicy Roasted Cauliflower Dip [Lebanese -influence]

House-made hummus topped with roasted cauliflower, spicy chickpeas, diced tomatoes and herbs. Served with house-made flatbread.

SALAD [Greek -influence]

Lettuce, roasted beets, feta cheese, and red onion with a vinaigrette.

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

Flambeed Steak with Dijon-Cream-Shallot Sauce [French -influence]

New York strip steak, pan-seared medium-rare, flambeed with "Remi Martin" Cognac. Served with a Dijon-cream-shallot sauce, a side of herbal potato fondant, and vegetables.

Salmon A La Gallega [Spanish-influence]

Salmon filet, baked with garlic, paprika, parsley, and white wine. Served with a side of herbal potato fondant and vegetables.

Gobi Manchurian Stir Fry [Indian- & Chinese-influence]

Steamed cauliflower (Gobi in Hindi), that is then stir-fried with bell pepper, mushroom, chickpeas, green onion, green chilies, ginger, and garlic. Finished with soy sauce, tomato ketchup chili sauce. Served on rice with corn and cilantro. [Vegetarian]

DESSERT

Chocolate Mandarin Orange Cake [American-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. *
