

The Tasting Post Menu

written by admin | June 9, 2020

[Advanced Reservations are Required]

For reservations, call the [Chef](#) at 906-289-4403, ext 3.

Learn more about [private dinners @ KML](#).

Reminder: [Payment is by credit or debit card only](#) (we do not accept cash or check).

Below are the current and the following week's Private Dinner Menus in the Tasting Post @ the Lodge.

Current Week

The Private Dinner Menu for the week of **Monday, October 2nd – Sunday, October 8th, 2023.**



Private Dinner Menu

*Served in the Dining Room
Week of October 2nd - 8th, 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 naan.

Ham Prosciutto Bruschetta [Italian-influence]

Crostini with thinly sliced Ham prosciutto and a spread of blue cheese-caramelized onion-cream cheese and herbs.

SALAD

Shredded cabbage, carrots , onion, parsley and feta cheese crumble with a vinaigrette.

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

Salmon, in Chipotle Adobo Sauce [Mexican-influence]

A baked filet of salmon, finished with a glaze made of chipotle in Adobo, pure maple syrup, lime juice, cilantro, and garlic. Served with rice and corn and a side of steamed vegetables.

Pork Loin, with Apples and White Wine [French-influence]

Boneless pork loin medallions, topped with apples, onion cooked in butter, and finished with white wine, thyme, and sage. Served with a side of roasted potatoes and steamed vegetables,

Vegan Vegetable Curry [Indian-influence]

A medley of vegetables (mushroom, green beans, bell pepper, broccoli) baked with spices and tomato sauce, finished with coconut milk. Served on rice & with a cup of lentil soup.

DESSERT

Orange Ricotta Cake [Italian-influence]

Orange Ricotta cake, served with house-made gelato.

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. **

FUN.JOYOUS.ADVENTURESOME.

[Download the menu in PDF format](#)



Next Week

The Private Dinner Menu for the week of **Monday, October 9th – Sunday, October 15th, 2023.**



Private Dinner Menu

Served in the Dining Room
Week of October 9th - 15th, 2022



IT IS A PLEASURE TO HOST YOU IN THE HISTORIC DINING ROOM @ THE KEWEENAW MOUNTAIN LODGE.
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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.

Artichoke-heart Dip [American- & Italian-influence]

Cream cheese, marinated artichoke, diced ham prosciutto and parmesan dip. Served with house-made flatbread.

SALAD

Warm green beans, bacon, roasted potato, herbs, mayo-mustard-lemon-herbs dressing.

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

Chicken Alfredo [Italian-influence]

Chicken breast, with bacon, in a roasted garlic-parmesan-white wine cream sauce, finished with spinach. Served on spaghetti, and with a side of sauteed green beans in butter.

Beef Stroganoff [Russian-influence]

Strips of beef, braised in beef stock with onions, garlic, and beer. Finished with sour cream and heavy cream. Served on mashed potatoes and with a side of sauteed green beans in butter and garlic.

Vegetarian Couscous Bowl [Italian - influence]

Couscous, topped with roasted bell peppers, squash, kale, sweet potatoes, and mushrooms. Dressed with lemon, sour cream, and blue cheese dressing. Served with a side of soup.

DESSERT

Limoncello Cake [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.

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[[See a list of all Past and Present Menus](#)]

Learn more about [our Rustic Worldly Food niche, our limited menu concept, and the slow food concept.](#)

Private dinner menus at the Lodge are developed by [Chef Wi.](#)



[[See more food pictures](#)]