



The Tasting Post Menu

A Private Dining Experience
Week of January 1st - 7th, 2024



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]

Chicken Empanadas [Argentinian-influence]

House-made empanada dough, with cooked chicken, diced bell pepper, and spices. Served with a herbal dipping sauce.

Three Cheese Broccoli Dip [American-influence]

Cream cheese, asiago, & parmesan cheese whipped with Greek Yogurt; then mixed with steamed chopped broccoli, bacon, herbs, & caramelized onions. Served with house-made naan.

SALAD [Greek-influence]

Lettuce, tomato, black olives, cucumber, feta crumble, and lemon dressing.

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

Thai Tamarind Chicken [Thailand-influence]

Stir fry of sweet and sour chicken, Thai-style, with mushroom and bell pepper on rice, and finished with cilantro and roasted corn. Served with a side of green beans.

Beef, in Merlot Wine [French -influence]

Beef braised in merlot wine with onions, garlic, merlot wine, diced tomatoes, and thyme. Finished with a mixture of heavy cream and sour cream. Served on mashed potato and with a side of vegetables.

Stuffed Bell Pepper [Lebanese-influence]

Bell peppers stuffed with vegetables and quinoa baked with a roasted tomato sauce. Served with a cup of lentil soup.

DESSERT

Chocolate Cake [French-influence]

House-made chocolate cake, with a berry sauce.

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. **
