



The Tasting Post Menu

A Private Dining Experience
Week of January 15th - 21st, 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]

Roasted Cauliflower Dip [American-influence]

Roasted cauliflower, with roasted garlic, cream cheese, mayo, sour cream, shredded cheese, green onion, paprika, and cayenne. Served with house-made naan.

Ham Prosciutto and Cheese Dip [Italian-influence]

Ham prosciutto, Palmetto hearts, green onions, cream cheese, parmesan, and an Italian herb dip. Served with house-made naan.

SALAD [American-influence]

Lettuce, roasted sweet potato, bacon, walnut, and sun dried cranberry, with a house-made vinaigrette.

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

Sockeye Salmon, with Shrimp-Potato Pierogi [French- & Polish-influence]

Baked sockeye salmon filet with Chardonnay, parsley, and butter. Served with a side of vegetables and a house-made shrimp-potato pierogi, dressed with an herbal pesto.

Curried Chicken Mughlai [Indian-influence]

Stewed chicken in warm spices, tomato, stock, and finished with sour cream. Served on rice, and with a side of vegetables.

Quinoa Pasta [Italian- & Peruvian-influence]

Quinoa pasta with house-made tomato-carrot-white-wine sauce, sauteed mushrooms, and olives. Topped with goat cheese and chopped parsley. Served with house-made cheese bread rolls & a side of sauteed green beans and Maitre D'hotel herb butter.

DESSERT

Cake Layered with Bavarian Cream [German-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. **
