

The Tasting Post Menu

A Private Dining Experience Week of January 22nd - 28th, 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]

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

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

Chicken Empanadas [Argentinian-influence]

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

SALAD [Greek-influence]

Lettuce, tomato, feta, olives, and onion, in lemon, dry spearmint, lemon and oil dressing.

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

Mojo Shrimp on Jeweled Rice [Cuban- & Iranian -influence]

Shrimp marinated with orange and lime, cumin, oregano, garlic, and oil. Cooked in skillet. Served on rice with turmeric, almond, onion, sun dried cranberry and with a side of vegetables.

Pork Loin in Madeira Sauce [Portuguese -influence]

Pork loin medallion, pan seared and finished in a Madeira, Brandy, apples, thyme, and chicken stock sauce. Served with potato fondant and a side of vegetables.

Vegetarian Pide [Turkish-influence]

Open-faced, oblong-filled pide, with a medley of vegetables cooked in tomato-herbs sauce and topped with feta crumble. Served with a cup of lentil-carrot soup and roasted potatoes with cilantro, garlic, and lemon. [Vegetarian]

DESSERT

Clafoutis [French-influence]

Almond cake, topped with 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. *