



The Tasting Post Menu

A Private Dining Experience
Week of January 29th - February 4th, 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]

Potato Croquette, with Seafood [French-influence]

Potato patties stuffed with seafood ground fine, dills, lemon zest, parsley, and aleppo pepper and breaded and baked. Served with a mayo-sour cream-garlic-cilantro-lemon dipping sauce.

Cauliflower Floret with Tahini Sauce [Middle Eastern-influence]

Roasted cauliflower florets with turmeric, cumin, olive oil and salt. Topped with hot tarator sauce (earthy, lemony, spicy) and droplets of pomegranate molasses (sweet and sour). Served with house-made naan.

SALAD [Greek-influence]

Lettuce, tomato, green onions, black olives, and parmesan, with a house-made ranch dressing.

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

Pork “Jaeger Schnitzel” style [German- & French-influence]

Breaded pork loin, cooked schnitzel-style. Served with a creamy mushroom sauce and a side of baked tomato-onion-cheese panade. Served with a side of vegetables.

Chicken Stew with Sauce “Brava” [Spanish-influence]

Chicken breast cooked in a “Brava” tomato sauce with paprika, onion, garlic, sherry vinegar, cayenne. Bell pepper, black olives, garbanzo beans, oregano, and thyme are added to balance the flavors. Served on rice, and with 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

Orange Chocolate Cake, with Gelato [Italian-influence]

Chocolate cake with candied orange slices. 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. **