



The Tasting Post Menu

A Private Dining Experience
Week of February 5th - 11th, 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]

Brie, Ham Prosciutto, and Cranberry Crostini [French- & Italian-influence]

A crostini layered with house-made cranberry spread (with orange zest and ginger), ham prosciutto and brie.

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]

Green beans with bacon, roasted potato, lemon, garlic and oil with chopped parsley.

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

White Fish, Diced scallops, Grenoble-style [French-influence]

White fish, baked with a topping of diced scallops cooked with chopped tomatoes, capers, butter, olive oil, lemon supreme, rosemary, thyme, and parsley. Served with a side of Yukon roasted potatoes and a vegetable.

Beef Ribeye Steak, with Stroganoff Sauce [Russian- & French- influence]

Beef Ribeye steak, pan seared. Sauce is prepared in the pan with garlic, onion, mushroom, brandy, and worcestershire, and finished with sour cream. Served with a side of Yukon-roasted potatoes and a vegetable.

Vegetarian Lasagna [Italian-influence]

Layered lasagna noodles with squash, mushroom, and carrots, prepared in roasted tomato, garlic, herb sauce, and cheeses. Served with a side of sauteed green beans, roasted garlic, and toasted almonds, along with cheese bread rolls.

DESSERT

Fruit Pie [American-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. **
