



# The Tasting Post Menu

*A Private Dining Experience*  
*Week of February 12th - 18th, 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*

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## **APPETIZERS** [ Select one (1) of the appetizers below ]

### **Brie En Croute, with KML Cranberry Sauce** [ French-influence ]

Brie encased in puff pastry, bite size, baked, and served with house-made cranberry sauce and chopped walnuts.

### **Shrimp Mini-pies** [ Asian-influence ]

Chopped shrimp, with sauteed shredded cabbage, carrot sticks, green onion, garlic, & ginger in a house-made pie crust, dumpling shaped, baked and served with a house-made dipping sauce.

## **SALAD** [ Lebanese-influence ]

Shredded cabbage, tomato, parsley, cilantro, and oregano, with a lemon dressing.

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

### **Almost Wellington Beef** [ British- & French-influence ]

Thinly sliced raw beef layered with Duxelle mushroom and ham prosciutto; rolled into a roulade. Pan seared, flambe with brandy, cooked in beef stock, thyme, & Port Ruby wine; finished with heavy cream. Served with lumpy mashed potatoes with green onion & a side of vegetables.

### **Chicken in KML Tomato Sauce** [ Italian-influence ]

Chicken tenderloin, pan seared and cooked in roasted tomato sauce with herbs, black olives cured with sea salt and olive oil, roasted garlic, and capers. Served on house-made fresh pasta and a side of vegetables.

### **Stuffed Bell Peppers** [ Peruvian- & Mediterranean-influence ]

Baked bell peppers stuffed with cooked quinoa and sauteed vegetables, topped with cheese. Served with garbanzo beans mixed with diced tomatoes and green onions and dressed with garlic, lemon and olive oil, with house-made naan.

## **DESSERT**

### **Cake Layered, with Creme Diplomate** [ French-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. \**

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