



The Tasting Post Menu

A Private Dining Experience
Week of February 19th - 25th, 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.

Roast Beef with Gorgonzola Crostini [French-influence]

Crostini with gorgonzola-caramelized onion-cream cheese spread, topped with sliced roast beef.

SALAD [Greek-influence]

Lettuce, tomato, green onions, black olives, and Feta , with an apple cider dressing.

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

Stuffed Pork Tenderloin [French- & Italian-influence]

Pork tenderloin stuffed with sundried tomato, goat cheese, parmesan, diced ham prosciutto, and herbs. Roasted and brushed with compound butter right at service. Served with a side vegetable and quinoa that is cooked with corn and mushroom.

White Fish, with Seafood Topping [Mediterranean-influence]

Small filets of Haddock baked open face and topped with a cream-wine-garlic-thyme sauce, sauteed shrimp, and chopped scallops. Served with a side of potato fondant and a vegetable.

Stuffed Bell Pepper [Lebanese-influence]

Bell pepper baked with a roasted tomato sauce and stuffed with rice, onion, diced tomatoes, parsley and chickpeas. Served with a cup of vegetarian soup and fried bread strips.

DESSERT

Orange Ricotta Cake, with House-made Gelato [Italian-influence]

Vanilla cake batter, blended whole orange and ricotta.

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. **
