



The Tasting Post Menu

A Private Dining Experience
Week of March 4th - 10th, 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]

Fish Fatayer [Lebanese-influence]

Mini fish pies filled with cooked fish, mushrooms, herbs, and small diced potatoes. Served with a house-made sour cream-lemon-herbs dipping sauce.

Broccamole Dip [Mexican-influence]

Steamed broccoli, cream cheese, sour cream, green onion, jalapeno, cilantro, lemon juice, and Mexican spices. 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]

Salmon in Potato Blanket [Cajun-influence]

Salmon rubbed with house-mixed cajun spices, wrapped in very thinly sliced potatoes, pan seared and finished in the oven. Served with mango salsa and white rice.

Lamb Kofta Curry [Pakistani-influence]

Ground lamb with spices, cooked in a tomato-turmeric-ginger sauce with chickpeas. Served on rice with almonds and sun dried raisins, along with a side of vegetables

Vegetarian Lasagna [Italian-influence]

Layered lasagna noodles with squash, mushroom, and carrots, prepared in roasted tomato, garlic, herb sauce, and cheeses. Served with house-made bread rolls.

DESSERT

Chocolate Cake, with Gelato [Italian-influence]

Chocolate cake. 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. **