



The Tasting Post Menu

A Private Dining Experience
Week of March 11th - March 17th, 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 mayo-sour cream-garlic-cilantro-lemon dipping sauce.

White Bean & Broccoli Dip [Italian-influence] *Vegetarian*

Pureed cannellini beans and steamed broccoli, with garlic, lemon, and house-made herbs pesto. Served with house-made naan bread.

SALAD [American-influence]

Lettuce, blue cheese, candied pecan, and sliced apples with a vinaigrette.

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

Baked Grouper [Mediterranean-influence]

Grouper filet baked in a mixture of white wine, diced tomatoes, black olives, herbs, melted butter. Served with a side of roasted potatoes and vegetables.

Pork Tenderloin, wWith Cherry Sauce [Canadian-influence]

Pork Tenderloin, coated with herbs, roasted and sliced. Served with a house-made Ontario-style tart cherry topping and a side of couscous with vegetables.

Vegetarian Enchilada [Mexican-influence]

Tortilla stuffed with roasted butternut squash, beans, corn, and spinach, topped with salsa verde (tomatillo, chili, garlic and cilantro) and melted cheese. Served with a side of cowboy caviar (beans salad).

DESSERT

Limoncello-Mascarpone Cake, with Gelato [Italian-influence]

A genoise with layers of mascarpone and limoncello. 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. **