



The Tasting Post Menu

A Private Dining Experience
Week of March 25th - 31st, 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]

Butternut Squash and Goat Cheese Dip [American-influence]

Roasted butternut squash, whipped with goat cheese and greek yogurt, folded with chopped glazed pecan and caramelized onion. Served with house-made naan.

Shrimp Rice Ball with Tamarind Sauce [Asian-influence]

Baked rice balls with chopped shrimp, green onions, and small diced bell pepper seasoned with house-made tamarind-soy sauce. Served with sauteed shredded cabbage.

SALAD

Lettuce, tomato, cucumber, black olives, and feta cheese, with a lemon, herbs, and oil dressing.

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

Flambeed Steak with Dijon-Cream-Shallot Sauce [French -influence]

New York strip steak, pan-seared medium-rare, and flambe with Cognac. Served with a Dijon-cream-shallot sauce, a side of herbal potato fondant, and vegetables.

Lamb Meatball Ragu [Italian-influence]

Lamb meatballs in a house-made roasted marinara sauce, finished lightly with sour cream. Served on mashed potatoes, with a side of vegetables.

Stuffed Bell Pepper [Mediterranean-influence]

Bell pepper stuffed with rice, chickpeas, squash, and herbs. Baked in a roasted tomato sauce. Served with roasted potatoes tossed with garlic, cilantro, and a hint of lemon.

DESSERT

Apple Crumble, with House-Made Gelato [American- & Italian-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. **
