

The Tasting Post Menu

A Private Dining Experience Week of April 22nd - 28th, 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]

Hot Broccoli Cheese Dip [American-influence]

Broccoli, cream cheese, provolone, bacon, sour cream, green onion, and herbs. Served with house-made naan.

Chicken Empanadas [Argentinian-influence]

House-made empanada dough, filled with cooked chicken, bell pepper, onion, and spices. Served with a herbal dipping sauce.

SALAD [Greek-influence]

Kale, roasted butternut squash, cranberry, red onion, and Feta with a vinaigrette.

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

Cataplana - Seafood Fish Stew [Portuguese-influence]

Fish, shrimp, & mussels prepared in a broth of chicken stock, tomato, onion, garlic, and white wine. Topped with cilantro & red and green bell peppers. Served on rice, with a vegetable.

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

New York strip steak, pan-seared medium-rare, flambe with brandy, topped with Dijon mustard-cream sauce. Served with a side of "soufflé de pommes de terre au fromage" and a vegetable.

Vegetarian Lasagna [Italian-influence]

Layered lasagna noodles with bell pepper, squash, mushroom, and carrots, prepared in roasted tomato, garlic, herb sauce, and cheeses. Served with a side of "sundried tomato-olives-herbs" tapenade crostini.

DESSERT

Limoncello Cake, with Gelato [Italian-influence]

Limoncello 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. *