



The Tasting Post Menu

A Private Dining Experience
Week of May 13th - 19th, 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]

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

Pureed cannellini beans and chopped broccoli, sauteed with garlic and olive oil; finished with lemon. Served with house-made naan bread.

Beef and Cheese Hand Pies [Mexican-influence]

Ground beef with carrots, a four cheese medley, and spices in hand crafted small pies.

SALAD [American-influence]

Kale, beets, red onions, shredded carrots and blue cheese vinaigrette.

Seafood in Romesco Sauce [Spanish-influence]

Fish, shrimp, and mussels cooked in house-made Romesco sauce. Catalan of origin, made of roasted red bell peppers, oven-roasted tomato, nuts, onion, and garlic; finished with red wine vinegar and sherry vinegar. Served on rice with a side of sauteed green beans in garlic & butter.

Spicy Ginger & Lemon Chicken [Tunisian-influence]

Chicken tenders cooked with a sweet-and-spicy mixture of herbs, citrus zest, ginger, and apple cider. Served with couscous, chickpeas, and a side of vegetables.

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

Cherry Cheesecake and Toasted Shredded Coconut [American-influence]

House-made cheesecake, with tart cherries, topped with toasted shredded coconut.

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. **
