



# The Tasting Post Menu

*A Private Dining Experience*

*Week of May 27th - June 2nd, 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*

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## **APPETIZERS** [ Select one (1) of the appetizers below ]

### **Rissois de Camarao** [ Portuguese-influence ]

Shrimp, sauteed cabbage, onion empanadas, with a mayo-sour cream-garlic-cilantro-lemon dipping sauce.

### **Cauliflower Floret, with Tahini Sauce** [ Middle Eastern-influence ]

Roasted cauliflower florets with turmeric, cumin, olive oil and salt. Topped with hot tarator sauce (earthy, lemony, spicy) and droplets of pomegranate molasses (sweet and sour). 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 ]

### **Pork Loin Rolls, with Walnuts, Apples, and Bacon** [ German- influence ]

Pork Loin medallions, stuffed with roasted apple, bacon, and walnut; breaded and pan seared. Simmered gently in beer sauce with caramelized onion to make a gravy. Served on mashed potatoes, with a side vegetable.

### **Chicken Stew with Sauce “Brava”** [ Spanish-influence ]

Chicken tenderloins cooked in a “Brava” tomato sauce with paprika, onion, garlic, sherry vinegar, and cayenne. Bell pepper, black olives, garbanzo beans, oregano, and thyme are added to balance the flavors. Served on rice, and with a side of vegetables

### **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**

### **Creme Diplomate Au Citron** [ French-influence ]

Pastry cream folded with lemon curd and heavy whipped cream. Served with a cookie.

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. \**