



The Tasting Post Menu

A Private Dining Experience
Week of June 3rd - 9th, 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]

KML Smoked Fish Dip [American-influence]

In-house smoked white fish, with cream cheese, sour cream, green onion, lemon, and spices.
Served with house-made naan.

White Bean, Asparagus, And Basil Dip [Italian-influence]

Cannellini beans pureed with garlic, lemon, olive oil, steamed asparagus, and basil. Served with house-made crackers.

SALAD [American-influence]

Artesian greens, bacon, walnut, and sun dried cranberry, with a house-made vinaigrette.

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

Beef, Beer and Mushroom [Irish-influence]

Beef braised in beef stock, with beer, onions, garlic, and mushroom. Served with potato Duchesse and green bean amandine, along with a side of vegetables.

Chicken Fricassee with Jerusalem Artichoke [French-influence]

Chicken tenderloin, browned with butter, cooked with Jerusalem artichoke, white wine, butter, thyme, light lemon, and capers. Served with a side of green bean amandine and creamy orzo with spinach.

Quinoa Pasta [Italian- & Peruvian-influence]

Quinoa pasta with house-made tomato-carrot-white-wine sauce, sauteed mushrooms, and olives. Topped with French feta cheese and chopped parsley. Served with house-made cheese bread rolls and a side of sauteed green beans and Maitre D'hotel herb butter.

DESSERT

Cake Layered with Lemon Mousse [German-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. **
