



The Tasting Post Menu

A Private Dining Experience
Week of June 17th - 23rd, 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.

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.

SALAD

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

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

Spiced Beef Cobbler [British-influence]

Beef braised in tomato sauce with spices, onions, and garlic; baked in a cobbler style with cheesy polenta for a topping. Served with a side of vegetables

Salmon Tortellini [Italian-influence]

House-made tortellini filled with baked salmon, ricotta, and chives in a tomato-basil-cream sauce. Served 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 a side of roasted potatoes tossed with garlic, cilantro, and a hint of lemon.

DESSERT

Apple Crumble and House-made Gelato [American- & Italian-influence]

Apples baked with oatmeal crumble and served with 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. **