The Tasting Post Menu
A Private Dining Experience
Week of June 24th - 30th, 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]

Eggplant Dip [Lebanese-influence]
Roasted eggplant, dressed with garlic, lemon, diced tomatoes, and bell pepper, with lemon and olive oil. Served with house-made naan.

Fish Fatayer [Tunisian-influence]
Chopped wild caught cod, flavored with "Ras El Hanout '' spices, corn, and carrots pie, wrapped in a house-made crust, and shaped like a dumpling. Served with a dipping sauce.

SALAD [Lebanese-influence]
Shredded cabbage, tomato, parsley, cilantro, and oregano, with a lemon dressing.

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

Lamb Loin Tagine [Moroccan-influence]
Lamb loin stewed in chicken stock, tomato paste, carrots, chickpeas, onion, garlic, and an array of warm spices. Served on rice with corn and a side of green beans sauteed with butter; finished with a lemon juice.

Shrimp in Romesco Sauce [Spanish-influence]
Shrimp cooked in a house-made sauce of roasted bell pepper, tomato, spices, and nuts; finished with drops of sherry vinegar. Served on wilted spinach and rice, with a side of vegetables.

Vegetarian Curry [Indian-influence]
A medley of brussel sprouts, bell peppers, broccoli in coconut milk sauce, curry-style. Served on rice with chopped cilantro and lime, along with a side-serving of lentil soup.

DESSERT

Chocolate Cake, with Gelato [Italian-influence]
House-made chocolate cake and 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. *

FUN. JOYOUS. ADVENTURESOME.