

The Tasting Post Menu

A Private Dining Experience Week of July 1st - 7th, 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]

Artichoke and Bacon Dip [American-influence]

Artichoke, bacon, cream cheese, cheddar, parmesan sour cream, lemon juice, paprika, and chives. Served with house-made naan.

White Bean, Asparagus, and Romesco Dip [Spanish-influence]

Cannellini beans pureed with garlic, lemon, and olive oil, with a top layer of Romesco sauce. Served with house-made crackers.

SALAD [Greek-influence]

Romaine Lettuce, tomato, black olives, and feta cheese.

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

Salmon en Croute [French-influence]

Sockeye salmon filet layered with Duxelle mushroom, boursin cheese, and wilted spinach; baked in house-made butter crust. Served with a cream-white wine-dill sauce and a side of sauteed green beans.

Chicken Tenderloin, in a Tomato-Cream Sauce [Italian-influence]

Chicken tenderloin, wrapped in ham prosciutto slices and thin layer of sauteed mushroom, pan seared, and baked in roasted tomato sauce; finished with a dollop of Greek yogurt and herbs. Served on cheese polenta and with a side of sauteed green beans.

Stuffed Bell Peppers [Peruvian- & Mediterranean-influence]

Baked bell peppers stuffed with cooked quinoa and sauteed vegetables, topped with cheese. Served with garbanzo beans mixed with diced tomatoes and green onions; dressed with garlic, lemon and olive oil. Served with house-made naan.

DESSERT

Artisan Gelato, with Berry Sauce and Sugar Cookie [Italian-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. *