

The Tasting Post Menu

A Private Dining Experience Week of July 29th - August 4th, 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]

Shrimp Rice Balls [Asian -influence]

Rice balls with chopped shrimp, sauteed with mushrooms, small diced bell peppers, and garlic. Served with house-made tamarind dipping sauce.

Butternut Squash and Goat Cheese Dip [American-influence]

Roasted butternut squash, with goat cheese, greek yogurt, glazed pecan, and caramelized onions. Served with house-made naan bread.

SALAD [Greek-influence]

Mixed green lettuce, tomatoes, cucumbers, carrots, and olives, with a house-made vinaigrette.

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

Lamb Kofta Kebab [Turkish-influence]

Ground lamb with herbs and spices, cooked in a cast iron pan. Served with roasted tomatoes, and a condiment of parsley, onions, and sumac, along with house-made naan, a side of rice, and ancient grains medley with vegetables.

Coq Au Riesling and Cognac [Alsacian-Influence]

Chicken stew with mushroom, garlic, onion, heavy cream, sweet riesling wine, and Cognac. Served on quinoa pasta and steamed vegetables.

Vegetarian Eggplant [Lebanon-influence]

Layers of eggplant filled with a small diced medley of vegetables stew and shredded cheese. Served on rice, with a side of lentil salad.

DESSERT

Apple Crumble and Artisan Gelato [American- & Italian-influence]

Apples baked with oatmeal crumble and served with 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. *