

The Tasting Post Menu

A Private Dining Experience Week of August 5th - 11th, 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]

Broccoli and Bacon Dip [American -influence]

Small diced broccoli, sauteed with bacon, mixed with cream cheese, sour cream, green onion, herbs, and spices. Served with house-made naan.

Hummus, with Harissa [Lebanese- & Moroccan-influence]

Chickpea hummus, topped with mild harissa. Served with house-made naan.

SALAD [Greek-influence]

Lettuce, tomato, green onions, black olives, and parmesan; topped with a house-made dressing.

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

Ribeye Steak, with Gorgonzola Alfredo Sauce [Italian- & French-influence]

Ribeye steak, pan seared, topped with house-made gorgonzola alfredo sauce and roasted garlic. Served with potato Duchesse and a side of vegetables.

Sockeye Salmon, with Citrus Sauce [Mediterranean - influence]

Sockeye salmon filet pan seared in butter, and glazed with a citrus-garlic-ginger sauce and chopped parsley. Served on rice with ancient grains, along with a side of vegetables.

Pasta, with Spinach and Walnut Pesto [Italian -influence]

House-made wide noodles, tossed with spinach, walnuts, parmesan, and olive oil pesto. Served antipasti of sundried tomato-olives-herbs tapenade and house-made "Crack me UP" crackers.

DESSERT

Fruit Compote and Gelato [Italian-influence]

Apples cooked with brown sugar, butter and orange peel till softened. 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. *