



# The Tasting Post Menu

*A Private Dining Experience*  
*Week of August 19th - 25th, 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*

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## **APPETIZERS** [ Select one (1) of the appetizers below ]

### **Broccomole Dip** [ Mexican-influence ]

Steamed broccoli, cream cheese, sour cream, green onion, jalapeno, cilantro, lemon juice, and Mexican spices. Served with house-made naan.

### **Beef and Cheese Hand Pies** [ Mexican-influence ]

Ground beef with carrots, a four cheese medley, and spices in hand crafted small pies.

## **SALAD** [ American-influence ]

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

### **Angus Beef Paprikash** [ Hungarian-Polish influence ]

Angus beef ground and filled with onion, garlic, and mushrooms. Cooked in roasted tomatoes and paprika sauce, with red bell peppers and onions. Served with a house-made side of potato pierogi and vegetables.

### **Tenderloin Chicken Tikka** [ Indian-influence ]

Chicken tenders marinated in spices, ginger, garlic, and yogurt. Roasted in the oven and served on house-made naan, along with a side of vegetables.

### **Vegetarian Lasagna** [ Italian-influence ]

Layered lasagna noodles with squash, mushroom, and carrots; prepared in roasted tomatoes, garlic, herb sauce, and cheeses. Served with house-made bread rolls.

## **DESSERT**

### **Apple Compote and Gelato** [ American- & Italian-influence ]

Apple simmered gently with brown sugar and butter. 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. \**

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