



The Tasting Post Menu

A Private Dining Experience
Week of August 26th - September 1st, 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]

“Baba Ghanouj” Eggplant Dip [Lebanese-influence]

Roasted eggplant, pureed and dressed with mashed garlic, lemon, and olive oil; topped with diced tomatoes, bell peppers, green onions, & chopped parsley. Served with house-made naan.

Ham Prosciutto and Cheese Dip [Italian-influence]

Ham prosciutto, Palmetto hearts, green onions, cream cheese, parmesan, and an Italian herb dip. Served with house-made naan.

SALAD [Greek-influence]

Lettuce, tomato, cucumber, black olives and feta, dressed with a house-made vinaigrette.

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

Duck Breast, with Blueberry Sauce [American-influence]

Pan seared duck breast, seasoned with rosemary and thyme. Topped with a blueberry sauce that is simmered in apple juice, orange peel, and herbs. Served on wilted greens sauteed with garlic, bacon, and mushroom, along with a side of cheesy polenta and a vegetable.

Cuban Shrimp Creole [Cuban- & Creole-influence]

Shrimp cooked in a sauce of tomatoes, wine, diced bell peppers, garlic, spices, herbs, and a little lemon. Served on rice with cilantro and lime juice, along with a side of vegetables.

Quinoa Pasta [Italian- & Peruvian-influence]

Quinoa pasta with house-made tomato-carrot-white-wine sauce, sauteed mushrooms, and olives. Topped with goat cheese and chopped parsley. Served with house-made cheese bread rolls & a side of sauteed green beans and Maitre D’hotel herb butter.

DESSERT

Apple Compote and Gelato [French- & 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. **
