The Tasting Post Menu
A Private Dining Experience
Week of September 2nd - 8th, 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]

Roasted Cauliflower Dip [American-influence]
Roasted cauliflower, with roasted garlic, cream cheese, mayo, sour cream, shredded cheese, green onions, paprika, and cayenne. Served with house-made naan.

Chicken Empanadas [Argentinian-influence]
House-made empanada dough, with cooked chicken, diced bell peppers, and spices. Served with a herbal dipping sauce.

SALAD [Greek-influence]

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

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

Lamb Shank in Red Wine Sauce [French-influence]
Lamb shank braised with red wine, beef stock, onions, garlic, thyme, and dijon mustard. Served on citrus mashed potatoes and with a side of vegetables.

Baked Snapper [Mediterranean-influence]
Baked snapper fish with olive oil, lemon juice, oregano, and diced tomatoes. Served with a side of barley with caramelized mushroom, along with a side of vegetables.

Vegetarian Curry [Indian-influence]
A medley of brussel sprouts, bell peppers, broccoli, and mushrooms in coconut milk sauce – curry style. Served on rice with corn, cilantro, and lime, along with a serving of lentil soup.

DESSERT

Apple Fruit Compote, with Gelato [Italian-influence]
Apple cooked with brown sugar and butter. Served with house-made gelato *(Chef's choice)*.

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. *

FUN.JOYOUS.ADVENTURESOME.