



The Tasting Post Menu

*A Private Dining Experience
September 9th - 15th, 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]

Brie with Berry Sauce [French-influence]

Brie fondue topped with blueberry, cranberry, and herbs sauce. Served with “crack me UP” house-made crackers.

Chicken Empanadas [Argentinian-influence]

House-made empanada dough, filled with cooked chicken, bell pepper, onion, and spices. Served with a herbal dipping sauce.

SALAD [Greek-influence]

Lettuce, tomato, green onions, black olives, and parmesan, with a vinaigrette dressing.

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

Scallops and Shrimp in Romesco Sauce [Spanish-influence]

Pan seared scallops with shrimp, finished with Romesco sauce made of roasted red bell peppers, tomatoes, paprika, sherry vinegar, and almond meal. Served on rice with corn, lime, and cilantro, along with a side of vegetables.

Mongolian Beef [Mongolian-influence]

Mongolian-style stir fried beef with bell peppers, broccoli, mushrooms, and green onions finished with a house-made Asian sauce. Served on rice with corn, lime, and cilantro, along with a side of vegetables.

Vegetarian Curry [Indian-influence]

A medley of brussel sprouts, bell peppers, broccoli, and squash in coconut milk sauce, curry-style. Served on rice, along with a side of lentil soup.

DESSERT

Raspberry Pie and Gelato [Italian-influence]

Pie with raspberry filling, 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. **
