



The Tasting Post Menu

A Private Dining Experience
September 16th - 22nd, 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]

Eggplant Dip [Lebanese-influence]

Roasted eggplant, dressed with garlic, lemon, diced tomatoes, and bell peppers, with lemon and olive oil. Served with house-made naan.

Fish Fatayer [Tunisian-influence]

Chopped wild caught cod, flavored with "Ras El Hanout " spices, corn, and carrots pie, wrapped in a house-made crust; shaped like a dumpling. Served with a dipping sauce.

SALAD [Lebanese-influence]

Shredded cabbage, tomato, parsley, cilantro, and oregano, with a lemon dressing.

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

Strip Loin, in a Gorgonzola Alfredo Mushroom Sauce [Italian -influence]

New York strip steak, pan-seared medium-rare, topped with gorgonzola Alfredo mushroom sauce with wine and thyme. Served citrus mashed potatoes and a vegetable.

Roasted Turkey Breast with Beer Gravy [American -influence]

Roasted turkey breast with herbs, topped with KML Ale (beer) and onion gravy. Served with a side of broccoli coleslaw, bacon, raisins, and rice.

Vegetarian Curry [Indian-influence]

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

DESSERT

Chocolate Cake, with Gelato [Italian-influence]

House-made chocolate cake and 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. **
