



The Tasting Post Menu

A Private Dining Experience
Week of October 14th - 20th, 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]

KML Salmon Dip [American-influence]

Smoked salmon with spices and herbs, flaked and mixed with cream cheese, sour cream, mayonnaise, herbs, and green onions. Served with house-made naan.

“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.

SALAD [Greek-influence]

Lettuce, tomatoes, bell peppers, carrots, and olives, with a house-made vinaigrette.

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

Sole En Papillote [French-influence]

Sole filet, layered with Duxelle mushroom, boursin cheese, and sauteed spinach; baked in parchment paper. Served with rice and vegetables.

Coq Au Riesling and Cognac [Alsatian- Influence]

Chicken stew, with mushroom, garlic, onion, heavy cream, “Late Harvest” semi-sweet Riesling wine, and Cognac. Served on pasta and steamed vegetables.

Thai Red Curry, with Vegetables [Thai-influence]

A medley of vegetables, stir fried and finished with curry paste, coconut milk, and a dab of creamy peanut butter. Served on rice.

DESSERT

Apple Crumble and Artisan Gelato [American- & Italian-influence]

Michigan native apples baked with oatmeal crumble and 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. **
