



The Tasting Post Menu

A Private Dining Experience

Week of October 28th - November 3rd, 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]

Hummus, with Harissa [Lebanese- & Moroccan-influence]

Chickpea hummus, topped with mild harissa. Served with house-made naan.

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.

SALAD [French-influence]

Spinach, blue cheese, candied pecan, and sliced apples with a vinaigrette.

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

Lamb Loin Tagine [Moroccan-influence]

Lamb loin stewed in chicken stock, tomato paste, carrots, chickpeas, onion, garlic, and an array of warm spices. Served on rice with corn and a side of green beans sauteed with garlic.

Roasted Turkey Breast, with Beer Gravy [American -influence]

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

Vegetarian Moussaka [Greek-influence]

Layers of eggplant, zucchini, spinach, and feta in tomato sauce topped with cheesy bechamel sauce. Served on rice with corn, along with a side of sauteed green beans sauteed with garlic.

DESSERT

Cherry Pie, with Gelato [Italian-influence]

Tart cherry pie with a scoop of 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. **