

The Tasting Post Menu

A Private Dining Experience Week of November 4th - 10th, 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]

Galette [French-influence]

Open faced mini tart with layers of ham and roasted tomatoes (with herbs and goat cheese).

Chickpeas Dip [Lebanese-influence]

Chickpeas, roughly smashed, dressed with olive oil, garlic, lemon and garlic. Topped with a medley of chopped bell pepper, tomato, and green onions. Served with house-made naan.

SALAD [American-influence]

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

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

Baked Fish, with Sundried Tomato-olives Tapenade [Mediterranean-influence]

White fish topped with a house-made tapenade that is made of sun dried tomato, herbs, olive oil cured olives, green olives, oil, and lemon; baked in open faced parchment paper. Served with a side of roasted potatoes with parmesan, and a side vegetable.

Ground Elk and Pork Ragout [French-influence]

Elk and pork meatballs in a house-made ragu sauce, served on cheesy polenta and a side vegetable.

Thai Red Curry, with Vegetable [Thai-influence]

Medley of vegetables, stir fried, and finished with curry paste, coconut milk, and a dab of creamy peanut butter. Served on rice, with a side of lentil soup.

DESSERT

Chocolate Cake, with Gelato [American- & Italian-influence]

Plain chocolate cake, served with house-made gelato (dark chocolate, organic black tea, and orange blossom extract)

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. *