



The Tasting Post Menu

A Private Dining Experience
Week of December 2nd-8th, 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 [Greek-influence]

Lettuce, tomato, green onions, black olives, and parmesan. Topped with a house-made dressing.

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

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.

Poulet Fricassée à l'ancienne [French-influence]

Chicken breast stew cooked in a creamy sauce with vegetables and herbs, white wine, and a hint of lemon. Served with Bulgarian-style potatoes and a side vegetable.

Stuffed Bell Pepper [Lebanese-influence]

Bell pepper baked with a roasted tomato sauce and stuffed with rice, onion, diced tomatoes, parsley, and chickpeas. Served with a cup of vegetarian soup and fried bread strips.

DESSERT

Apple Crumble and House-made Gelato [American- & Italian-influence]

Apples baked with brown sugar, butter, and topped with oatmeal crumble. 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. **
