



The Tasting Post Menu

A Private Dining Experience
Week of December 9th - 15th, 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.

Broccamole Dip [Mexican-influence]

Steamed broccoli, cream cheese, sour cream, green onion, jalapeno, cilantro, lemon juice, and Mexican spices. 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]

Stuffed Pork Tenderloin [Italian-influence]

Roasted pork tenderloin stuffed with mushroom, caramelized onions, and goat cheese; roasted, sliced and topped with cranberry, apples, brandy, and apple cider sauce. Served with potato fondant and steamed vegetables.

Shrimp in Romesco Sauce [Spanish-influence]

Shrimp cooked in a house-made sauce of roasted bell pepper, tomato, spices, and nuts; finished with drops of sherry vinegar. Served on wilted spinach and rice, with a side of vegetables.

Vegetarian Lasagna [Italian-influence]

Layered lasagna noodles with squash, mushroom, and carrots, prepared in roasted tomato, garlic, herb sauce, and cheeses. Served with house-made bread rolls.

DESSERT

Chocolate Cake, with Gelato [Italian-influence]

Chocolate cake, 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. **
