The Tasting Post Menu
A Private Dining Experience
Week of January 27th - February 2nd, 2025

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]

Spicy Pea Guacamole Dip [Mexican-influence]
Pureed peas, avocado, serrano pepper, cilantro, and a squeeze of lime. Served with house-made crackers.

Chicken Empanadas [Argentinian-influence]
House-made empanada dough, with cooked chicken, diced bell pepper, and spices. Served with a herbal dipping sauce.

SALAD [Greek-influence]

Lettuce, roasted sweet potato, cranberry, and with a red wine vinaigrette.

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

Bang Bang Salmon [Chinese -influence]
Marinated filet of salmon, pan seared and served with a bang bang sauce of mayo, sweet chili, sriracha, honey, and lime. Served on rice and with a side of warm tofu in a soy-ginger sauce.

Mongolian Beef [Mongolian-influence]
Mongolian-style stir fried beef with bell peppers, mushroom, and green onions, finished with an Asian sauce. Served on rice with corn and a side of vegetables.

Vegetarian Pide [Turkish-influence]
Open-faced, oblong-filled pide, with a medley of vegetables cooked in a tomato-herbs sauce and topped with feta crumble. Served with a cup of lentil-carrot soup and roasted potatoes with cilantro, garlic, and lemon. [Vegetarian]

DESSERT

Ricotta-Lemon cake, with Gelato [Italian-influence]
Cake, with ricotta and lemon zest. 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. *

FUN. JOYOUS. ADVENTURESOME.