



The Tasting Post Menu

A Private Dining Experience
Week of February 10th - 16th, 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]

Galette [French-influence]

An open faced mini tart with layers of ham, roasted tomatoes, feta cheese, and herbs.

Sausage & Marinara Dip [Italian-influence]

Italian sausage with marinara tomato sauce and cheese. Served with house-made crackers and house-made naan bread.

SALAD [American-influence]

Lettuce, cheese, candied pecans, and sliced apples, with a vinaigrette.

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

Drunk Tenderloin Tail Medallions [Americans-influence]

Tenderloin tail hand cut medallions, marinated in red wine, olive oil and herbs; pan seared with butter and olive oil. Served with scalloped potato, and a side vegetable.

Land & Sea Tortellinis [Italian-influence]

House-made tortellinis filled with mushroom, ricotta, parmesan, and bacon. Served on roasted butternut squash veloute and langostino tails, along with a side vegetable.

Thai Red Curry, with Vegetables [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 vegetarian soup.

DESSERT

Chocolate Cake, with Fruit Compote [French-influence]

Chocolate cake, served with raspberry and rhubarb compote.

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. **
