



The Tasting Post Menu

A Private Dining Experience
Week of March 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 Wi 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]

Fish Fatayer [Lebanese-influence]

Mini pies filled with cooked fish, mushroom, bell pepper, herbs, and small diced potatoes.
Served with a house-made dipping sauce.

Butternut Squash and Feta Cheese Dip [American-influence]

Roasted butternut squash, with herbs; folded with glazed pecan, feta and caramelized onions.
Served with house-made naan.

SALAD [American-influence]

Green beans with green goddess dressing.

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

Salmon in a Potato Blanket [Cajun-influence]

Baked salmon rubbed with cajun spices, wrapped in thinly sliced potatoes. Served with wild white rice, along with a side of vegetables.

Pork Schnitzel Milanese-style [Italian-influence]

Pork Schnitzel with tomato-bacon relish. Served with a side of creamy spinach gnocchi and vegetables.

Stuffed Bell Pepper [Lebanese-influence]

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

DESSERT

Orange Ricotta Cake, with Gelato [Italian-influence]

Vanilla cake batter, blended whole orange and ricotta. 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. **