



The Tasting Post Menu

A Private Dining Experience
Week of April 14th - 20th, 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]

KML Fish 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.

Chickpeas Dip [Lebanese-influence]

Chickpeas, roughly smashed, dressed with olive oil, garlic, lemon, and garlic. Topped with a medley of chopped bell pepper, tomato, and green onions. Served with house-made naan.

SALAD [Greek-influence]

Lettuce, tomato, black olives, and feta cheese.

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

Lamb Loin Tagine [Mediterranean-influence]

Lamb loin stewed in chicken stock and tomato puree with carrots, chickpeas, and aromatics. Served with rice pilaf and roasted vegetables.

Stuffed Sole Filet En Papillote [French-influence]

Sole filet stuffed with crabmeat and scallops, baked in parchment paper with white wine-lemon-butter-thyme sauce. Served with rice pilaf and roasted vegetables.

Thai Red Curry, with Vegetable [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 lentil soup.

DESSERT

Apple Galette, with Gelato [American- & Italian-influence]

Mini apple pies, 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. **
