



# The Tasting Post Menu

*A Private Dining Experience*

*Week of April 28th - May 4th, 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*

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## **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.

### **Curried Onion and Cauliflower Hummus Dip** [ Indian-influence ]

Chickpeas pureed with curried onion and cauliflower. 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 Loin** [ Italian-influence ]

Roasted pork loin stuffed with bacon mushroom, sundried tomato, and cheese. Served with agrodolce sauce, cheesy mashed potatoes, and a side of vegetables.

### **Shrimp in Romesco Sauce** [ Spanish-influence ]

Shrimp cooked in a house-made Romesco sauce, with mushrooms. Served on cheesy mashed potatoes and with a side of vegetables.

### **Vegetarian Lasagna** [ Italian-influence ]

Layered lasagna noodles with squash, mushroom, and carrots, prepared in roasted tomatoes, garlic, herb sauce, and cheeses. Served with house-made bread sticks and a cheese dipping sauce.

## **DESSERT**

### **Carrot Cake with Yogurt Gelato** [ American- & Italian-influence ]

Carrot 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. \**