



The Tasting Post Menu

A Private Dining Experience
Week of May 12th - 18th, 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]

Galette [French-influence]

Open faced mini tart with layers of ham, roasted tomatoes, and cheese.

Artichoke and Bacon Dip [American-influence]

Marinated artichoke, three cheeses, spices, tomatoes, and green onions. Served with house-made naan.

SALAD [Lebanese-influence]

Lettuce, roasted cauliflower, and chickpeas-tahini dressing.

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

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.

Braised Beef on Gnocchi [French- & Italian-influence]

Beef braised in wine and beef stock with onions and garlic. Served on house-made potato gnocchi with mushroom, along with a side of vegetables.

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 lentil soup.

DESSERT

Chocolate Cake, with Gelato [Italian-influence]

Plain chocolate 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. **
