



The Tasting Post Menu

A Private Dining Experience
Week of May 19th - 25th, 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]

Chicken Empanadas [Argentinian-influence]

House-made empanada dough, with cooked chicken, diced bell peppers, and spices. Served with a herbal dipping sauce.

Cauliflower Floret, with Tahini Sauce [Lebanese-influence]

Roasted cauliflower florets with turmeric, cumin, olive oil, and salt. Topped with hot tarator sauce (earthy, lemony, spicy) and droplets of pomegranate molasses (sweet and sour). Served with house-made naan.

SALAD [Greek-influence]

Lettuce, tomato, black olives, cucumber, feta crumble, and lemon dressing.

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

Thai Tamarind Pork Tenderloin [Thailand-influence]

Stir fry of sweet and sour pork tenderloin medallion, Thai-style, with mushroom and bell pepper on rice, and finished with cilantro and roasted corn. Served with a side of green beans.

Shrimp with Spinach-Pea-Cashew Pesto [Italian-influence]

Shrimp with spring pea lemony pesto. Served on house-made pasta and a side of vegetables.

Stuffed Bell Pepper [Lebanese-influence]

Bell peppers stuffed with vegetables and quinoa baked with a roasted tomato sauce. Served with a cup 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. **
