



The Tasting Post Menu

A Private Dining Experience
Week of June 23rd - 29th, 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]

Vegetable Tart, with Bacon Marmalade [French-influence]

Open faced mini tart with roasted vegetable and bacon marmalade.

Chickpeas Dip [Lebanese-influence]

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

SALAD [American-influence]

Shredded cabbage and roasted beets with green onions and a vinaigrette.

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

Lamb Bobotie Casserole [South-African - influence]

A traditional baked casserole of ground lamb, spices and curry with a custard topping. Served on apple-onion-potato puree with a side of vegetables.

Tamarind Glazed Chicken [Thai-influence]

Chicken roasted with tamarind-orange and chili glaze. Served on apple-onion-potato puree with a side of 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 Pie, with Gelato [American- & Italian-influence]

House-made apple pie with golden raisin and walnuts, 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. **
