



The Tasting Post Menu

A Private Dining Experience
Week of June 30th - July 6th, 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]

Curried Onion and Cauliflower Hummus Dip [Indian-influence]

Chickpeas pureed with curried onions and cauliflower. Served with house-made naan.

Deviled Eggs With Tuna and Olives [American-influence]

Deviled eggs with a filling of tuna, black olives, mayo, lemon, and paprika. Served with crackers.

SALAD [American-influence]

Green beans, roasted beets, and red onions, dressed with a vinaigrette.

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

Glazed Stuffed Chicken Breast [French-influence]

Chicken breast stuffed with cranberry, sauteed spinach, and Camembert cheese. Glazed with honey, balsamic vinegar, and Dijon mustard. Served with roasted potatoes and a side vegetable.

Seafood in Bisque Sauce [French-Influence]

Shrimp, langostino, and mushroom in a rich cream, wine, garlic, lobster stock and pureed vegetables sauce. Served on pasta with a side vegetable.

Gobi Manchurian Stir Fry [Indian- & Chinese-influence]

Steamed cauliflower (Gobi in Hindi), that is then stir-fried with bell pepper, mushroom, chickpeas, green onions, green chilies, ginger, and garlic. Finished with soy sauce and a tomato ketchup chili sauce. Served on rice with corn and cilantro. [Vegetarian]

DESSERT

Orange Ricotta Cake and Gelato [Italian-influence]

Vanilla cake batter, blended whole orange and ricotta. 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. **
