



The Tasting Post Menu

A Private Dining Experience
Week of July 14th - 20th, 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]

Bean-Sun Dried Tomato-Harissa Dip [Moroccan-influence]

Cannellini beans pureed, with sundried tomatoes, olive oil, harissa spices, and lemon juice. Served with house-made naan.

Momo Dumplings [Nepalese-influence]

House-made dumplings, with chicken, cabbage, and spices. Served with Nepalese-style tomato chutney.

SALAD [Italian-influence]

Lettuce, tomato, cucumber, black olives, and parmesan with a house-made dressing.

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

Beef Tenderloin Tail With Roasted Pepper Salsa [Spanish-influence]

Medallions of beef tenderloin tail, pan seared with butter and oil, served with roasted bell pepper salsa (with paprika and drizzle of sherry vinegar). Served with potato fondant and a side of steamed vegetables.

Snapper, with Shrimp-Potato Pierogi [French- & Polish-influence]

Baked snapper filet with Chardonnay, parsley, thyme and butter. Served with a side of vegetables and a house-made shrimp-potato pierogi, dressed with an herbal pesto and a side of steamed vegetables.

Vegetarian Lasagna [Italian-influence]

Layered lasagna noodles with squash, mushrooms, and carrots, prepared in roasted tomatoes, garlic, herb sauce, and cheeses. Served with house-made bread rolls.

DESSERT

Chocolate Cake, with Gelato [Italian-influence]

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. **
