



The Tasting Post Menu

A Private Dining Experience
Week of July 21st - 27th, 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]

Roasted Eggplant Dip [Lebanese-influence]

Roasted eggplant with red bell pepper, tomato, parsley, and onion dressed with a sauce of yogurt, mint, and lemon juice. Served with house-made naan.

Beef "Petits Panes" [French-influence]

Breaded small slices of beef, fried and served with blue cheese dipping sauce.

SALAD [Greek-influence]

Lettuce, tomatoes, green onions, black olives, & parmesan, topped with a house-made dressing.

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

Fish and Shrimp Platter [Mexican-influence]

Fish and shrimp marinated and baked. Served with baja cream, tomatillo salsa verde, and small flour tortillas, with a side of Spanish rice and roasted vegetables.

Chicken and Pea Pods Stir Fry [Chinese - influence]

Chicken tenderloin stir fried with pea pods, carrot sticks, mushrooms, cashews, and house-made Asian sauce. Served on rice and with a side vegetable.

Stuffed Bell Pepper [Lebanese-influence]

Bell peppers baked with a roasted tomato sauce and stuffed with rice, onions, diced tomatoes, parsley, and chickpeas. Served with spinach, feta, and onion mini pies.

DESSERT

Apple Galette and Gelato [French- & Italian-influence]

Apples baked with brown sugar and butter. 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. **
