



The Tasting Post Menu

A Private Dining Experience
Week of August 4th - 10th, 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]

Sweet Potato and Goat Cheese Dip [American-influence]

Roasted sweet potato, whipped with goat cheese and greek yogurt; folded with chopped glazed pecans, bacon, and caramelized onions. Served with house-made naan.

Vegetable Tart, with Bacon Marmalade [French-influence]

Open faced mini tart with roasted vegetables and bacon marmalade.

SALAD [Italian influence]

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

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

Roasted Fish with Citrus Glaze [Mediterranean- influence]

Mediterranean sea bass filet, glazed with orange, lemon, maple syrup and olive oil, with a hint of grated ginger and a dash of soy sauce. Served on polenta with parmesan-garlic-herbs and with a side vegetable.

Chicken Breast Schnitzel, with Herbal Gnocchi [German & Italian-influence]

Chicken Schnitzel (breaded), topped with house-made pesto gnocchi with cheese, and a side of vegetables.

Vegetarian Moussaka [Greek-influence]

Layers of eggplant, zucchini, spinach, and feta in tomato sauce; topped with cheesy bechamel sauce. Served on rice with corn and a side of green beans sauteed with butter, salt, and pepper.

DESSERT

Apple Mini-pies, with Gelato [Italian- & French-influence]

Apples baked with brown sugar, cinnamon, and butter in a crust. 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. **
