



The Tasting Post Menu

A Private Dining Experience
Week of August 25th - 31st, 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 Cauliflower and Chickpeas Dip [Indian-influence]

Roasted cauliflower, pureed chickpeas, and caramelized onions, with light curry spices. Served with house-made naan.

Shrimp Baked Dumpling [Thai-influence]

A shrimp, onions, bell peppers baked dumpling, served with a Thai-basil pesto.

SALAD [Lebanese -influence]

Fattoush: lettuce, tomato, cucumber, bell pepper, and parsley. Served with a lemon, oil, and sumac dressing,

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

Chicken Tenderloin Marsala [Italian-influence]

Chicken tenderloin in marsala, cream, mushroom and onion sauce. Served on herbed- garlic mashed potato and a side vegetable.

Bacalao Al Pimenton - Spanish Paprika Fish [Catalan Spain-influence]

White fish filet, pan seared and simmered in a sauce of onions, garlic, Spanish paprika, white wine, olive oil, and thyme. Served with potato Duchesse and a side of vegetables.

Quinoa Pasta [Italian- & Peruvian-influence]

Quinoa pasta with a tomato-carrot-white, wine-mushroom-bell pepper, and black olive sauce. Topped with goat cheese and chopped parsley. Served with house-made bread rolls and a vegetable.

DESSERT

Apple Galette and Gelato [Italian-influence]

Apples open face pie with butter, sugar and spices. 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. **
