



The Tasting Post Menu

A Private Dining Experience
Week of September 1st - 7th, 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]

Ham, Cheese and Tomato Galette [French-influence]

Open faced mini tart with ham, roasted tomatoes, and three cheeses.

Artichoke and Bacon Dip [American-influence]

Marinated artichoke hearts, cream cheese, sour cream, and mayonnaise, with herbs and paprika. Served with house-made naan.

SALAD [American-influence]

Green beans and corn, with green goddess dressing.

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

Pork Schnitzel Milanese-style [Italian- & Polish- fusion-influence]

Pork Loin schnitzel with tomato-bacon relish corn. Served with a side of potato-bacon-green onion pierogi and a side vegetable.

Shrimp, with Spinach-Pea-Cashew Pesto [Italian-influence]

Shrimp with spring pea lemony pesto. Served on house-made pasta and with a side of vegetables.

Stuffed Bell Pepper [Lebanese-influence]

Bell peppers stuffed with vegetables and quinoa, baked with a roasted tomato sauce. Served with a cup of lentil soup.

DESSERT

Orange Ricotta Cake, with Gelato [Italian-influence]

White cake batter, blended whole oranges, 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. **
