



The Tasting Post Menu

A Private Dining Experience

Week of September 8th - 14th, 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]

Butternut Squash and Goat Cheese Dip [American-influence]

Roasted butternut squash, whipped with goat cheese and greek yogurt, folded with chopped glazed pecans and caramelized onions. Served with house-made naan.

KML Smoked Fish Dip [American-influence]

Smoked salmon, with cream cheese, sour cream, green onions, lemon, and spices. Served with house-made naan.

SALAD [American-influence]

Lettuce, tomatoes, cucumbers, and bell peppers. Served with a feta vinaigrette.

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

Lamb and Beef Kafta Platter [Lebanese-influence]

Ground lamb and beef with Lebanese spices, prepared in an oblong shape and baked. Served with roasted vegetables, mutabal (egg plant dip), and a side of turmeric rice.

Citrus Stuffed Sole Fish, with Shrimp [Moroccan-influence]

Stuffed sole fish baked, served with citrus shrimp, turmeric rice, and a side of green beans sauteed with garlic.

Gobi Manchurian Stir Fry [Indian- & Chinese-influence]

Steamed cauliflower (Gobi in Hindi), that is then stir-fried with bell peppers, mushrooms, chickpeas, green onions, green chilies, ginger, and garlic. Finished with soy sauce and a tomato ketchup and chili sauce. Served on rice, with corn and cilantro. [Vegetarian]

DESSERT

Apple Crostata, with Gelato [Italian-influence]

Open face apple pie, 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. **