



The Tasting Post Menu

A Private Dining Experience
Week of October 6th - 12th, 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]

Vegetable Tart, with Tomato Bacon Marmalade [French-influence]

An open faced mini tart with roasted vegetables and a tomato bacon marmalade.

Chinese Dumplings Dip [Chinese-influence]

House-made Chinese dumplings, stuffed with cooked shrimp, ginger, carrots, bell peppers, cilantro, and lemon zest. Steamed, then pan-seared. Served with a house-made Asian sauce house-made.

SALAD [American-influence]

Glazed carrots with maple syrup, orange juice, a hint of red pepper flakes. Served on mixed greens and topped with a lemon-ginger vinaigrette.

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

Stuffed Ground Lamb and Beef on Turmeric Rice [Lebanese-influence]

Ground lamb mixed with spices and stuffed with marinated artichoke hearts, roasted bell peppers, and caramelized onions. Served with turmeric rice, toasted almonds, cranberries, and a side of sauteed green beans.

Tamarind Glazed Chicken [Thai-influence]

Chicken roasted with tamarind-orange-herb-ginger and a chili glaze. Served on an apple-onion-potato puree and with a side of vegetables.

Zucchini and Ginger-Turmeric Rice Pilaf [Indian-influence]

An individual platter composed of ginger and turmeric rice pilaf, zucchini-cheese fritters, a cup of sweet potato curry soup, and a side vegetable.

DESSERT

Apple and Cranberry Crumble, with Gelato [American- & Italian-influence]

A crumble with KML organic apples, cranberries, and fall 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. **
