



The Tasting Post Menu

A Private Dining Experience
Week of October 13th - 19th, 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]

Hot Broccoli, Smoked Brisket, and Bacon Dip [American-influence]

A hot dip of brisket, diced bacon, sauteed broccoli, sour cream, cheeses, and herbs. Served with house-made naan.

Ground Duck Borek [Turkish- & Asian-influence]

Puff pastry rolls filled with ground duck, onions, and herbs. Served with an orange-ginger-soy dipping sauce.

SALAD [Greek-influence]

Lettuce, tomatoes, black olives, bell peppers, and feta cheese dressed with a herbal vinaigrette.

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

NY Strip Loin, Woodford Reserve Bourbon Sauce [American-influence]

Beef steak pan-seared medium-rare, and finished with Woodford Reserve Bourbon sauce. Served with garlic mashed potatoes and a side of vegetables.

Tandoori Chicken with Peanut Sauce [Indian-influence]

Chicken breast cubes, marinated in yogurt and warm spices; pan seared and simmered in a sauce composed of peanut butter, spices, soy sauce, ginger, and rice vinegar. Served on rice and with a side of vegetables.

Vegetarian Kibbeh [Lebanese-influence]

Shell made with burghul, flour, butternut squash puree and herbs, stuffed chickpeas, and kale. Served with a cup of soup and zucchini fritters.

DESSERT

Apple Galette, with Gelato [American- & Italian-influence]

Mini apple pies, 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. **