



The Tasting Post Menu

A Private Dining Experience
Week of October 20th - 26th, 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 Cheese Dip [American-influence]

Broccoli, cream cheese, provolone, bacon, sour cream, green onions, and herbs. Served with house-made naan.

Venison-Pork Sausage & Marinara Dip [Italian-influence]

Italian venison-pork sausage with marinara tomato sauce and cheese. Served with house-made naan.

SALAD [American-influence]

Kale, roasted butternut squash, cranberries, red onions, and feta cheese, with a vinaigrette.

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

Pork Tenderloin with Fig Balsamic Sauce [Italian-influence]

Pork tenderloin medallions, pan seared and glazed with fig-balsamic vinegar. Served on butternut squash and potato puree, along with a side of sauteed green beans and garlic.

Mojo Shrimp & Fish [Cuba-influence]

Shrimp marinated in citrus juice and zest; cooked with scallops at service. Served on rice with corn and cilantro and a side of sauteed green beans and garlic.

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

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

DESSERT

Lemon Curd-Chantilly Mousse [French- & British-influence]

House made lemon curd folded in creme Chantilly.

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. **
