



The Tasting Post Menu

A Private Dining Experience

Week of December 22nd - December 28th, 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 With Duck Dip [Mexican-influence]

Roasted butternut squash with a topping of ground duck, onion, cheese, and herbs. Served with house-made naan.

Ground Beef Empanadas [Argentinian-influence]

Empanada dough with beef, onions, peas, and carrots. Served with a dipping sauce.

SALAD [Greek-influence]

Lettuce, roasted sweet potato, cranberry, dressed with a red wine vinaigrette.

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

Beef in Merlot Wine [French -influence]

Beef braised in merlot wine, beef stock, vegetables, and herbs. Served with potato souffle and a vegetable.

Stuffed Pork Tenderloin [Mediterranean-influence]

Pork tenderloin stuffed with sundried tomato-olive tapenade, cheese, and mushrooms. Pan seared and finished in the oven while basting it with balsamic, lemon zest, oil, and herbs. Served with potato souffle and a vegetable.

Vegetarian Couscous Bowl [Turkish-influence]

Couscous, topped with roasted bell peppers, kale, butternut squash, corn, and mushrooms. Dressed with lemon, sour cream, and a bleu cheese dressing. Served with a cup of soup.

DESSERT

Ricotta-Lemon Cake, with Gelato [Italian-influence]

Cake, with ricotta and lemon zest. 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. **
