



The Tasting Post Menu

A Private Dining Experience
Week of January 5th - 11th, 2026



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]

Momo Dumplings [Nepalese-influence]

House-made dumplings, with chicken, cabbage, and spices. Served with Nepalese-style tomato chutney.

Chickpeas-Cauliflower Hummus with Duck [Indian-influence]

Chickpeas pureed with curried onions and cauliflower. Topped with ground duck and served with house-made naan.

SALAD [Greek-influence]

Lettuce, tomatoes, green onions, black olives, and parmesan, with a vinaigrette..

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

Pork Milanese [Italian-influence]

Breaded pork loin, cooked schnitzel style. Served with a topping of bacon, caramelized onions, and apples cooked and finished with white wine and herbs. Served on butternut squash and potato puree, with a side of sauteed green beans and carrots.

Beef Strips [Beef-influence]

Beef strips, pan seared and flambéed with brandy. Served with a mushroom, beer-onion-garlic gravy. Served on butternut squash and potato puree, with a side of sauteed green beans and carrots.

Vegetarian Lasagna [Italian-influence]

Layered lasagna noodles with bell peppers, squash, mushrooms, and carrots, prepared in roasted a tomato, garlic, and herb sauce, and cheeses. Served with "sundried tomato-olives" tapenade on crostini.

DESSERT

Orange Ricotta Cake, with Gelato [Italian-influence]

White cake batter, blended whole oranges, and ricotta. 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. **