



The Tasting Post Menu

A Private Dining Experience
Week of January 12th - 18th, 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]

KML Fish Dip [American-influence]

Smoked salmon with spices and herbs, flaked and mixed with cream cheese, sour cream, mayonnaise, herbs, and green onions. Served with house-made naan.

Butternut Squash and Goat Cheese Dip [French-influence]

Roasted butternut squash, whipped with goat cheese and sour cream, folded with toasted almonds and caramelized onions. Served with house-made naan.

SALAD [Greek-influence]

Lettuce, tomatoes, black olives, and bell peppers, with a vinaigrette dressing.

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

Tunisian Fish Balls Tagine [Tunisian-influence]

Ground fish with herbs and spices, simmered in a tomato sauce with chickpeas. Served on rice and with a side vegetable.

New York Strip Steak [Italian-influence]

New York strip steak, pan-seared. Topped with a gorgonzola Alfredo mushroom sauce that includes white wine and thyme. Served with citrus mashed potatoes and a side vegetable.

Thai Red Curry, with Vegetable [Thai-influence]

Medley of vegetables, stir fried, and finished with curry paste, coconut milk, and a dab of creamy peanut butter. Served on rice, with a side of lentil soup.

DESSERT

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

Mini open faced 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. **