



# The Tasting Post Menu

*A Private Dining Experience*  
*Week of January 19th - 25th, 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*

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## **APPETIZERS** [ Select one (1) of the appetizers below ]

### **Spicy Pea Guacamole Dip** [ Mexican-influence ]

Pureed peas, avocado, serrano pepper, cilantro, and a squeeze of lime. Served with house-made crackers.

### **Chicken Empanadas** [ Argentinian-influence ]

House-made empanada dough, with cooked chicken, diced bell peppers, and spices. Served with a herbal dipping sauce.

## **SALAD** [ Greek-influence ]

Lettuce, tomatoes, cucumbers, and bell peppers, with a vinaigrette

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

### **Pelmeni Dumplings in Yogurt and Garlic Sauce** [ Russian- & Lebanese -influence ]

Beef dumplings in a yogurt-roasted garlic and dry mint sauce. Served on rice and with a side vegetables.

### **Pork Schnitzel, with Spinach Gnocchi** [ German- & Italian-influence ]

Pork schnitzel topped with potato gnocchis in a creamy spinach sauce and three cheeses. Served with a vegetable.

### **Vegetarian Pide** [ Turkish-influence ]

Open-faced, oblong-shaped crust, filled with a medley of vegetables cooked in a tomato-herb sauce and topped with feta crumble. Served with a cup of lentil-carrot soup and roasted potatoes (with cilantro, garlic, and lemon). [ Vegetarian ]

## **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. \**

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