



The Tasting Post Menu

A Private Dining Experience
Week of February 2nd - February 8th, 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]

Venison Italian Sausage Pastry [Italian-influence]

Ground venison, cooked with onions, fennel seeds, and rosemary. Baked in an empanada-style crust. Served with a dipping sauce.

Zucchini, Chickpea Dip [Lebanese-influence]

Roasted zucchini and chickpeas blended with tahini, lemon, yogurt, and herbs dressing. Served with house-made naan.

SALAD [American-influence]

Lettuce, tomatoes, cucumbers, and feta cheese, with a house-made vinaigrette.

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

Salmon, in Chipotle Adobo Sauce [Mexican-influence]

A baked filet of salmon, finished with a glaze made of chipotle in Adobo, pure maple syrup, lime juice, cilantro, and garlic. Served with rice and corn, along with a side of steamed vegetables.

Pork Schnitzel, with Tomato-Bacon Jam [German & Italian-influence]

Pork schnitzel, topped with tomato-bacon jam and blue cheese crumble. Served with potato-cream-spinach housemade gnocchi and a side vegetable.

Curry Roasted Vegetables Quinoa Bowl [Peruvian- & Indian -influence]

Quinoa with toppings of roasted chickpeas, squash, carrots, and bell peppers. Served with house-made samosa and a cup of soup.

DESSERT

Orange Cake and Gelato [Italian-influence]

Orange cake, Italian-style. 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. **
