



The Tasting Post Menu

A Private Dining Experience
Week of February 9th - February 15th, 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]

Broccoli Cheese Dip [American- & Greek-influence]

Sauteed broccoli, diced ham, and cheeses. Served with house-made naan.

Vegetable Tart, with Bacon Marmalade [French-influence]

Open faced mini-tart, with roasted vegetables and bacon marmalade.

SALAD [Italian influence]

Lettuce, tomatoes, cucumbers, black olives, and parmesan, with a house-made dressing.

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

Roasted Fish, with Citrus Glaze [Mediterranean- influence]

Mediterranean sea bass filet, glazed with orange, lemon, maple syrup and olive oil, with a hint of grated ginger and a dash of soy sauce. Served on polenta with parmesan-garlic-herbs, along with a side vegetable.

Beef Steak, with Charred Tomato Charmoula [North African-influence]

Prime beef strip loin, pan seared. Served with charred tomato relish (on the side) and roasted potato, along with a vegetable.

Vegetarian Lasagna [Italian-influence]

Layered lasagna noodles with squash, mushrooms, and carrots, prepared in roasted tomatoes, garlic, herb sauce, and cheeses. Served with house-made bread sticks and a cheese dipping sauce.

DESSERT

Apple Mini-pies, with Gelato [Italian- & French-influence]

Apples baked with brown sugar, cinnamon, and butter in a crust. 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. **
