



The Tasting Post Menu

A Private Dining Experience
Week of March 9th - March 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]

Galette [French-influence]

An open-faced mini tart, with ham, roasted tomatoes, herbs, and multiple cheeses

Fish Cakes, with Bang Bang Sauce [Lebanese-influence]

House-made fish cakes, served with bang bang sauce (mayo, sweet chili, sriracha, honey, lime)

SALAD [Greek-influence]

Lettuce, grape tomatoes, kalamata olives, cucumbers, and feta. Dressed with a vinaigrette.

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

Spicy Ginger & Lemon Chicken [Vietnamese-influence]

Chicken simmered with chili, citrus peel (lemon and orange), ginger, garlic, and apple cider. Served on rice and with a side of steamed broccoli and carrots – finished with butter and lemon.

Stuffed Beast Burger [American- & Italian-influence]

Patties of ground elk, wild boar, bison, and American wagyu, stuffed with caramelized onions, sauteed mushrooms, and chopped parsley. Braised in a beef-and-wine stock. Served with a three cheese risotto, along with a warm corn salad (with bacon).

Vegetarian Curry [Indian-influence]

Medley of vegetables, sauteed and cooked with curry powder, coconut milk, and vegetable broth. Served on rice, along with a cup of soup.

DESSERT

Chocolate Cake, with Gelato [American- & Italian-influence]

Plain chocolate cake, 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. **
