



The Tasting Post Menu

A Private Dining Experience
Week of May 18th - May 24th, 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]

Artichoke and Bacon Dip [American-influence]

Artichoke, bacon, cream cheese, cheddar, parmesan, sour cream, lemon juice, paprika, and green onions. Served with house-made naan.

Fish Fatayer [Tunisian- & Spanish-influence]

A dumpling shaped small pie, filled with cooked fish and “Ras Al Hanout spices”, corn, and carrots. Served with Romesco sauce for dipping.

SALAD [Greek-influence]

Lettuce, tomato, cucumbers, black olives, and feta; dressed with a house-made vinaigrette.

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

Braised Beef with Gorgonzola Alfredo Mushroom Sauce [Latino American-influence]

Beef steak braised with onions, beef stock, and wine. Topped with gorgonzola alfredo mushroom sauce and served with whipped mashed potatoes and sauteed green beans.

Korean-Style Bulgogi Fish Filet [Spanish-influence]

Fish filet glazed with a house-made Korean-style sauce with a hint of heat from Korean chili paste. Served on rice, along with sauteed green beans.

Vegetarian Lasagna [Italian-influence]

Lasagna layered with vegetables cooked in tomato sauce and herbs, with layers of cheeses. Served with a side of house-made herb-flavored buns.

DESSERT

Apple Crumble and Gelato [American- & Italian-influence]

Apples baked with oatmeal crumble and 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. **
