



# The Tasting Post Menu

*A Private Dining Experience*  
*Week of May 25th - May 31st, 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 ]

### **Fish Cakes** [ British-influence ]

Fish cakes made with steamed white fish and mashed potatoes, herbs, and lemon zest. Served with house-made tartar sauce (mayo, mustard, sour cream, lemon juice, and cayenne).

### **Curried Onion and Cauliflower Chickpeas Dip** [ Indian-influence ]

Chickpeas pureed with curried onions (caramelized onion-flavored, with Indian curry powder) and topped with roasted cauliflower and a squeeze of lemon. Served with house-made naan.

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

Lettuce, tomato, green onions, black olives, and parmesan; topped with a vinaigrette.

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

### **Beef, with KML BBQ Sauce** [ American-influence ]

Beef braised with onions, garlic, and beef stock, finished with house-made barbecue sauce. Served on roasted butternut squash and potato sweet and spicy puree. Served with a vegetable.

### **Chicken Breast, with Cheese and Wine** [ Mediterranean-influence ]

Chicken breast stuffed with mixed cheeses and herbs. Baked with roasted tomatoes, chicken stock and white wine. Served on roasted butternut squash and potato sweet and spicy puree. Served with a vegetable.

### **Gobi Manchurian Stir Fry** [ Indian- & Chinese-influence ]

Partially roasted cauliflower, thereafter stir fried with bell peppers, mushrooms, green onions, chickpeas, green chile, ginger, and garlic. Finished with house-made chili sauce. Served on rice with corn and chopped cilantro, along with a vegetable.

## **DESSERT**

### **Chocolate Pot de creme with Maraschino Cherry** [ French-influence ]

Chocolate pastry cream, with maraschino cherry.

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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