



The Tasting Post Menu

A Private Dining Experience

Week of June 8th - June 14th, 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]

KML Salmon Dip [American-influence]

Smoked salmon with spices and herbs, flaked and mixed with cream cheese, sour cream, mayonnaise, and green onion. Served with house-made naan.

Pot Stickers Dumplings [Chinese-influence]

House-made dumplings, with ground pork, cabbage, and spices; bottom pan-seared and steamed to finish cooking. Served with a chili dipping sauce.

SALAD [Italian-influence]

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

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

Stuffed Chicken Breast [Mediterranean-influence]

Chicken breast stuffed with sauteed spinach and garlic, sundried tomatoes, cheese, and prosciutto. Baked with herbs, butter and white wine. Served with scalloped potato and a side of vegetables.

Stuffed Sole Filet En Papillote [French-influence]

Sole filet stuffed with crabmeat and scallops. Baked in parchment paper with white wine-lemon-butter-thyme sauce. Served with rice pilaf and roasted vegetables.

Vegetarian Curry [Indian-influence]

A medley of vegetables, sauteed and cooked with curry powder, coconut milk, and vegetable broth. Served on rice, along with a side of lentil, onion, and carrots soup.

DESSERT

Chocolate Gelato with a Cookie [Italian-influence]

Artisan Belgian chocolate gelato with pistachio cookie.

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. **