



The Tasting Post Menu

A Private Dining Experience

Week of June 22nd - June 28th, 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]

Chicken Empanadas [Argentinian-influence]

House-made empanada dough, with cooked chicken, diced bell peppers, and spices. Served with a herbal dipping sauce.

Butternut Squash and Goat Cheese Dip [American-influence]

Roasted butternut squash, whipped with goat cheese and greek yogurt; folded with chopped glazed pecans and caramelized onions. Served with house-made naan.

SALAD [American-influence]

Tomatoes, cucumbers, and feta, served with a charred tomato vinaigrette.

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

“Superior” Trout with Lemon and Herbs [Mediterranean-influence]

A baked Lake Superior Trout, with olive oil, lemon zest and juice, fresh herbs and spices (cumin, Aleppo Pepper and Paprika). Served with couscous, nuts, and mint, along with a side vegetable.

Kafta in Tahini Sauce [Lebanese-influence]

Lamb and beef with herbs and spices (Kafta style), baked in tahini sauce and topped with toasted almond. Served on turmeric-sundried raisin rice, along with a side vegetable.

Shakshuka-Style Stuffed Peppers [North African-influence]

Bell pepper cups baked with a filling of rice, cooked with chickpeas and tomato-harissa sauce; topped with sauteed spinach and crumbled feta cheese. Served with a side of cucumber-yogurt sauce.

DESSERT

Chocolate Gelato, with Rhubarb Blueberry Sauce [Italian-influence]

House-made semi-dark chocolate gelato, with a rhubarb-blueberry-orange peel-ginger sauce.

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. **