



The Tasting Post Menu

A Private Dining Experience
Week of July 20th - July 26th, 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]

“Brie” with Prosciutto on Flat Bread [Mediterranean-influence]

Brie cheese double cream, baked on flat bread and topped with a prosciutto slice and a drizzle of grape molasses.

KML Smoked Fish Dip [American-influence]

Smoked salmon, cream cheese, sour cream, green onions, lemon, and spices. Served with house-made naan.

SALAD [Greek-influence]

Lettuce, tomatoes, kalamata olives, feta, and bell peppers. Served with balsamic vinaigrette.

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

Lamb and Beef Kafta Platter [Lebanese-influence]

Ground lamb and beef with a Lebanese spices mixture. Served with roasted vegetables, hummus, sumac-onion-parsley condiment, along with a side of turmeric rice.

White Fish, with Tunisian Chickpea Topping [Tunisian-influence]

Baked white fish served with a topping of chickpea-vegetables with cilantro, spices, and tomato harissa. Served with turmeric jasmine rice, a side of yogurt with garlic and dried mint, along with a side vegetable.

Shashuka-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

Apple Crostata, with Gelato [Italian-influence]

Open face small apple pie, 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. **