



The Tasting Post Menu

A Private Dining Experience
Week of August 3rd - August 9th, 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.

Yellow Squash Bagels and Boursin Cheese [French-influence]

Grated yellow squash, cheese, flour, egg, and herbs, made into a dough, shaped, and baked. Served with herbs and garlic Boursin cheese.

SALAD [Greek-influence]

Lettuce, tomatoes, black olives, cucumbers, feta crumble, and lemon dressing.

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

Thai Tamarind Pork Tenderloin [Thailand-influence]

A stir fry of sweet and sour pork tenderloin medallion, Thai-style, with mushrooms and bell peppers on rice; finished with cilantro and roasted corn. Served with a side of green beans.

Louisiana Style Barbecue Shrimp [Americana-influence]

Shrimp pan cooked with BBQ sauce, butter, maple syrup, bourbon, and onions. Served on jasmine rice, along with a side of cabbage coleslaw.

Stuffed Bell Pepper [Lebanese-influence]

Bell peppers stuffed with vegetables and rice, baked with a roasted tomato sauce. Served with a side of hummus and house-made naan.

DESSERT

Chocolate Cake with Gelato [Italian-influence]

Plain chocolate cake, 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. **