



The Tasting Post Menu

A Private Dining Experience
Week of August 17th - August 23rd, 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 Fruit Sauce [French-influence]

Brie fondue with house-made thick cherry-basil sauce. Served with sliced bread.

Sausage Pelmeni Dumplings [Russian-influence]

Russian-style dumpling dough filled with chopped shrimp, lemon zest, and green onions. Served with a sour cream-lemon-cilantro-Aleppo pepper dipping sauce.

SALAD [Greek-influence]

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

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

Tamarind Chicken [Sri Lanka-influence]

Chicken breast with Sri lankan curry spices. Cooked in a coconut curry sauce. Served on rice with corn, lime, and cilantro, along with a side of vegetables.

Mongolian Beef [Mongolian-influence]

Mongolian-style stir fried beef with bell peppers, broccoli, mushrooms, and green onions finished with a house-made Asian sauce. Served on rice with corn, lime, and cilantro, along with a side of vegetables.

Potato Gnocchi, with Basil and Spinach Pesto [Italian- & French-influence]

House made potato gnocchi tossed with basil-spinach-cashew-olive oil-lemon pesto. Served with blue cheese, tomato tartelette.

DESSERT

Chef's Choice Artisan Gelato [Italian-influence]

Hand crafted gelato, with bold, vibrant, and balanced flavor.

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. **
