



The Tasting Post Menu

A Private Dining Experience
Week of August 31st - September 6th, 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 Smoked Fish Dip [American-influence]

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

Vegetable Tart, with Bacon Tomato Sauce [American-influence]

Open faced mini tart with roasted vegetables and baked with bacon tomato sauce and cheese.

SALAD [Italian influence]

Arugula with tomatoes, bell peppers, green olives and parmesan, with house-made blueberry vinegar dressing.

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

Tuscan Lemon Chicken [Italian-influence]

Chicken breast, baked and finished with a sauce of lemon, olive oil, oregano, and garlic. Served on polenta with parmesan-garlic-herbs, along with a side vegetable.

Andalusian Fish Stew [Spanish-influence]

Sole filet, shrimp, and scallops stew with grated tomatoes, onions, garlic, sherry wine, bell peppers, potatoes, & paprika. Served on roasted garlic mashed potatoes and with a side of vegetables.

Vegetarian Moussaka [Greek-influence]

Layers of eggplant, zucchini, spinach, and feta in tomato sauce; topped with cheesy bechamel sauce. Served on rice with corn and a side of green beans sauteed with butter, salt, and pepper.

DESSERT

Apple Mini-pies, with Gelato [Italian-influence]

Apples baked with brown sugar, cinnamon, and butter in a crust. Served with a house-made yogurt-pistachio-maple syrup 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. **