



The Tasting Post Menu

A Private Dining Experience

Week of September 14th - September 20th, 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]

Spicy Pea Guacamole Dip [Mexican-influence]

Pureed peas, avocado, serrano pepper, cilantro, and a squeeze of lime. Served with house-made crackers.

Chicken Empanadas [Argentinian-influence]

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

SALAD [Greek-influence]

Lettuce, roasted sweet potatoes, cranberries, dressed with a blue berry red wine vinaigrette.

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

Salmon Filet, with Citrus Sauce [Mediterranean-influence]

Salmon filet pan baked with melted butter, citrus juices-garlic-ginger sauce, and chopped parsley. Served with potato Duchesse whipped with cheese, along with a vegetable.

Pork Schnitzel, with Spinach Gnocchi [German- & Italian-influence]

Pork schnitzel served with potato gnocchis baked in a creamy spinach sauce and three cheeses. Served with a vegetable.

Thai Red Curry, with Vegetable [Thai-influence] [Vegetarian]

Medley of vegetables, stir fried, and finished with curry paste, coconut milk, and a dab of creamy peanut butter. Served on rice with corn and carrots, along with a side of lentil soup.

DESSERT

Lemon cake, with Gelato [Italian-influence]

Cake, with lemon zest. 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. **