



The Tasting Post Menu

A Private Dining Experience

Week of October 5th - October 11th, 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]

Shrimp Jasmine Rice Balls [Asian-influence]

Stir fried shrimp with ginger, garlic, and lemon zest. Mixed with rice and green onions. Served with house-made Asian sauce on sauteed corn and bell peppers.

Butternut Squash and Goat Cheese Dip [American-influence]

Roasted Butternut squash, whipped with goat cheese, folded with walnut and caramelized onions, flavored with pomegranate molasses. Served with house-made naan.

SALAD [American-influence]

Mesclun green leaves, with bell peppers, carrots, and tomatoes. Dressed with a vinaigrette.

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

Pork Tenderloin, with Berry Sauce [Italian-influence]

Pork tenderloin medallions, pan seared and layered with caramelized onions, cave aged gorgonzola cheese crumble, and prosciutto. Topped with house-made berry-ginger-sauce. Served with potato-butternut squash souffle and a steamed vegetable.

Fjord Island Salmon fillet, Mojo-style [Cuban influence-influence]

Norwegian salmon raised in pristine waters, dressed and baked cuban style with citrus, cumin, ginger, cilantro, & a hint of garlic. Served with turmeric rice and corn, along w/ a side vegetable.

Gobi Manchurian Stir Fry [Indian- & Chinese-influence] *Spicy inclined*

Roasted cauliflower (Gobi in Hindi), stir-fried with bell peppers, mushrooms, chickpeas, green onions, roasted butternut squash, green chilies, ginger, and garlic. Finished with our Asian sauce, ketchup, and "Sambal Olek" chili sauce. Served on rice with corn and cilantro, along with small vegetarian dumplings. [Vegetarian]

DESSERT

Chef's Choice Artisan Gelato [Italian-influence]

Artisan gelato handcrafted at KML.

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. **