



The Tasting Post Menu

A Private Dining Experience
Week of October 19th - October 25th, 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]

Petits Pates de Pezenas [French- & Bengal-influence]

Short pastry dough cups filled with savory and sweet braised lamb, spices, and walnuts.

(There is a good story to tell how these came to be).

Onion Jam, Prosciutto, and Goat Cheese Croustade [Mediterranean-influence]

House-made onion jam (caramelized onions with brown sugar and balsamic vinegar), prosciutto, and goat cheese on a toasted sliced baguette.

SALAD [Greek-influence]

Lettuce, tomatoes, black olives, & parmesan; topped with a house-made dressing.

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

Fish Fillet, with Romesco Sauce [Spain-influence]

Baked fish fillet with Romesco sauce (roasted red bell peppers, almonds, onion, garlic, paprika, and sherry vinegar). Served with orzo, spinach, and shaved parmesan.

Salisbury Steak [American-influence]

American Kobe beef and elk patties with onions, wine; simmered in mushroom gravy. Served on garlic mashed potatoes, along with a side vegetable.

Vegetable and Chickpea Curry [Indian-influence]

A variety of vegetables, prepared in a mild curry, cilantro, garlic, and coconut milk sauce. Served on rice, with a side of vegetarian soup.

DESSERT

Orange Cake and Gelato [Italian-influence]

Orange sour cream 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. **