



The Tasting Post Menu

A Private Dining Experience
Week of November 2nd - November 8th, 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]

Curried Onion and Cauliflower Hummus Dip [Indian-influence]

Chickpea hummus with a topping of curried onions and cauliflower. Served with corn chips.

Ground Beef Fatayer [Lebanese-influence]

Hand pies (half moon shape) of ground beef, spices, onions, and garlic. Baked in a house-made flaky crust. Served with yogurt, garlic, and diced cucumber sauce.

SALAD [American-influence]

Mixed greens, tomatoes, and cucumbers, dressed with a vinaigrette.

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

Chicken with Sundried Tomato, Spinach and Cheese [Italian-influence]

Chicken baked with sundried tomatoes, sauteed spinach, black olives, herbs, and white wine. Served on rice with corn and carrots and a side of green beans.

Baked Salmon With Roasted Pepper and Goat Cheese [Spanish-Influence]

Salmon fillet baked with house-made Romesco sauce, topped with goat cheese. Served on rice with corn and carrots and a side of green beans.

Vegetarian Lasagna [Italian-influence]

Layered lasagna noodles with squash, mushrooms, and carrots, prepared in roasted tomatoes, garlic, herb sauce, and cheeses. Served with house-made bread rolls.

DESSERT

Apple Dumplings and Gelato [Italian-influence]

Apples cooked with warm spices in pie crust. 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. **