The Tasting Post Menu

A Private Dining Experience

Week of November 9th - November 15th, 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]

Butternut Squash and Goat Cheese Dip [American-influence]
Roasted butternut, mixed with caramelized onions. Topped with goat cheese, a drizzle of pomegranate molasses, and walnuts. Served with house-made naan.

Teochew Braised Duck Dumplings [Chinese-influence]
House-made dumplings, with braised whole ducks in Asian ingredients. Served with house-made Asian sauce.

Salad [Greek-influence]

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

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

Fish with Potato Pierogi [French & Polish-influence]
Baked fish filet with white wine, parsley, thyme, diced tomatoes, and olive oil. Served with a side of house-made potato pierogi with bacon and cheese, along with a side vegetable.

Ribeye Steak, with Sauce Moutarde [French-influence]
Ribeye Steak, pan seared, served with mustard-cream-chicken stock sauce. Served with a side of house-made potato pierogi, herbal dipping sauce, and a vegetable.

Vegetarian Lasagna [Italian-influence]
Layered lasagna noodles with squash, mushrooms, & carrots, prepared in roasted tomatoes, garlic, herb sauce, and cheeses. Served with house-made vegetarian soup.

Dessert

Apple Mini Pies and Gelato [French- & Italian-influence]
Apples baked with brown sugar and butter. 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. **
