

La fondue

4 - COURSE MENU

starting at 72/person

SALAD

select one salad & dressing

CHEF SALAD
SPINACH SALAD
DRESSING

romaine, mozzarella, chef rolls, cucumbers, tomatoes, mushrooms & carrots
spinach, feta, sunflower seeds, cucumbers, tomatoes, mushrooms & carrots
balsamic vinaigrette or lemon tarragon dressing

CHEESE

select two cheese fondues

CLASSIC CHEDDAR
CAJUN
STINKING ROSE
PESTO
FOUR CHEESE
WILD MUSHROOM

sharp wisconsin cheddar, worestershire & mustard spice
picante salsa, bay shrimp & cayenne
gruyere, emmentaler & roasted garlic
gruyere, emmentaler, basil pesto & parmesan
gruyere, emmentaler, raclette, fontina & nutmeg
portobello shiitake mushrooms & white truffle oil

ENTREE

select an entree

GARDEN VEGGIE 72
WILD THING 95
LA ROMANTIQUE 102
SURF & TURF 116
FRUIT DE MER 128

assorted farmer's market vegetables
alligator, antelope, buffalo, wild duck, wild boar & venison
chicken japonaise, black tiger shrimp, filet mignon & lobster tails
pacific white shrimp, srf american wagyu, snow crab & lobster tails
mahi mahi, swordfish, tuna saku, sea scallops, pacific white shrimp, black tiger shrimp, shrimp japonaise, colossal shrimp, snow crab & lobster tails

CHOCOLATE

select two chocolate fondues

FLAMING TORTOISE
THE DECADENT ONE
BIG CHOCOLATE
CHOCOTASTIC
DANGER MIX
COOKIES N CREAM

milk chocolate, caramel, pecans & flambé
milk and dark chocolate, cinnamon, espresso & kahlua
dark chocolate, chili threads, presidente brandy & cinnamon flambé
dark chocolate, hazelnut mousse & mascarpone
milk, dark, or white chocolate & english toffee bits
white chocolate and oreo cookie crumbles

Please review and return with your selections within 48hrs

**Menu items will be chosen for the entire party.