

FONDUE TASTING MENU

4 COURSES PRICED PER PERSON
2 PERSON MINIMUM



SALAD

Choice of salad & dressing

Chef	Romaine, carrots, mozzarella cheese, chef rolls, cucumbers, tomatoes, mushrooms
Spinach	Spinach, feta cheese, sunflower seeds, tomatoes, mushrooms, cucumbers, carrots
Dressings	Sweet & Sour with Blue Cheese Crumbles, Honey Mustard, Lemon Tarragon, Ranch, & Balsamic Vinaigrette

CHEESE FONDUE

Choice of cheese fondue from our À La Carte Menu



ENTREE

Select an entree from the list below

Garden Vegetable	Assorted Farmer's Market vegetables	72
La Fondue*	Chicken Japonaise, Polynesian Chicken, Swiss Chicken, Japanese Kurobuta, Teriyaki Sirloin & Wild Turkey	80
Wild Thing*	Alligator, Antelope, Buffalo, Wild Duck, Wild Boar & Venison	95
La Romantique*	Chicken Japonaise, Black Tiger Shrimp, Filet Mignon & Lobster Tails	108
Surf & Turf*	Pacific White Shrimp, SRF American Wagyu, Snow Crab & Lobster Tails	118
Fruit de Mer*	Mahi, Swordfish, Tuna Saku, Day Boat Scallops, Pacific White Shrimp, Black Tiger Shrimp, Shrimp Japonaise, Colossal Shrimp, Snow Crab & Lobster Tails	128
Fondue Feast*	Please select one (1) item from each column, for a total of three (3) items	88

Chicken Japonaise
Polynesian Chicken
Swiss Chicken
Teriyaki Sirloin
Mahi Mahi
Wild Turkey
Spiced Mahi Mahi

Chinoise Cheddar
Japanese Kurobuta
Australian Lamb
Black Tiger Shrimp
Pacific White Shrimp
Tuna Saku
Wild Duck

Wyoming Buffalo
Texas Venison
Texas Boar
Louisiana Alligator
Filet Mignon
Day Boat Scallops
Colossal Shrimp

Substitute for a premium selection
25
SRF American Wagyu
Lobster Tail
Snow Crab
Ostrich

FONDUE COOKING METHODS

Grill	Euro-grill from Munich; our most popular cooking method
Court Bouillon	Vegetable broth of carrot, red pepper, and herbs
Punsch	Spiced red wine with cloves and rosemary
Lobster Bisque	Sherry, wine, and cream; recommended with seafood +25

LE FREAK* *A taste of everything we offer* 180

Chicken Japonaise	Mahi Mahi	Wild Duck	Tuna Saku	Shrimp Japonaise
Polynesian Chicken	Chicken Breast	Wild Boar	Pacific White Shrimp	Spiced Swordfish
Swiss Chicken	Filet Mignon	Texas Venison	Swordfish	Lobster Tail
Japanese Kurobuta	Louisiana Alligator	Australian Lamb	Sea Scallops	Chinoise Cheddar
Teriyaki Sirloin	Nilgai Antelope	SRF American Wagyu	Black Tiger Shrimp	Assortment of
Wild Turkey	Wyoming Buffalo	Colossal Shrimp	Spiced Mahi Mahi	Vegetables

CHOCOLATE FONDUE

Choice of chocolate fondue from our À La Carte Menu

An 20% gratuity will be added on parties over 6

FONDUE À LA CARTE

INDIVIDUAL DISHES



CHEESE FONDUE

Include 2 salads

CHEDDAR & BEER BLENDS

Classic Cheddar	Sharp Wisconsin cheddar, Worcestershire & mustard spice	60
Cajun	Picante salsa, bay shrimp, cayenne & Crystal hot sauce	66
Mediterranean	Sundried tomato, Parmesan & Romano	68
Bacon	Smoked bacon & buttermilk	75

SWISS & WHITE WINE BLENDS

Classic Swiss	Emmentaler, Gruyere & nutmeg	60
Basil Pesto	Swiss blend, Basil Pesto & Parmesan	66
Stinking Rose	Swiss blend & roasted garlic	75

FOUR CHEESE & SPARKLING WHITE WINE BLENDS

Four Cheese	Emmentaler, Gruyere, Raclette, Italian Fontina & nutmeg	68
Kirschwasser	Kirschwasser brandy, four cheese blend & nutmeg	68
Breaking Bleu	Hard apple cider, four cheese blend, Maytag bleu cheese & toasted pecans	72
Wild Mushroom	Portobello, Shiitake mushrooms & white truffle oil	78



FONDUE BOURGUIGNON

12oz portions* | Select one meat with any cooking method
4oz portions* | Select any additional meats with combination dinner

60 | 22

Garden Vegetable
Chicken Breast
Chicken Japonaise
Polynesian Chicken
Wild Turkey
Teriyaki Sirloin
Mahi Mahi
Spiced Mahi Mahi

72 | 28

Chinoise Cheddar
Japanese Kurobuta
Australian Lamb
Black Tiger Shrimp
Pacific White Shrimp
Tuna Saku
Wild Duck

84 | 30

Wyoming Buffalo
Texas Venison
Wild Boar
Nilgai Antelope
Louisiana Alligator
Filet Mignon
Colossal Shrimp
Day Boat Scallops
Swordfish
Spiced Swordfish

145 | 50

SRF American Wagyu
Lobster Tail
Snow Crab
Ostrich



CHOCOLATE FONDUE

Choose from our Signature Fondues or create your own | 48

Flaming Tortoise	Milk chocolate, caramel, pecans, flambe
The Decadent One	Milk and dark chocolate, cinnamon, espresso, Kahlúa, cream
Chocotastic	Dark chocolate, hazelnut mousse, mascarpone
Cookies & Cream	White chocolate and Oreos
Danger Mix	Milk, dark, OR white chocolate, English toffee bits
Big Chocolate	Dark chocolate, chili threads, Presidente brandy, cinnamon flambe
Create Your Own	Milk, dark, or white chocolate + (optional) Amaretto, Frangelico, Irish Cream, Grand Marnier, Godiva, Kahlúa, Brandy

**RAW FOOD
ADVISORY**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or dietary restrictions.

Wines by the Glass

CHAMPAGNE

NV La Marca Prosecco, Italy 16
 NV Charles Armand "Blanc de Blancs," France 18

WHITE WINES

2022 Vina Robles Viognier, Paso Robles 14
 2022 Villa Wolf Riesling Dry, Germany 16
 2022 Gritsch Riesling, Austria 20
 2021 Oxford Landing Sauvignon Blanc, Australia 12
 2020 Calera Chardonnay, Central Coast 16
 2017 Testarossa Chardonnay, Sta. Rita Hills 18
 2021 La Bernarde Rose, Provence 14

RED WINES

2021 Lingua Franca Pinot Noir, Willamette Valley 20
 2021 Loring Pinot Noir, Santa Barbara County 14
 2020 Turley Zinfandel, Napa Valley 18
 2013 Rose & Son Sangiovese, Santa Barbara County 14
 2020 Ancient Peaks Merlot, Paso Robles 14
 2021 Sparkman Cabernet Sauvignon, Columbia Valley 22
 2019 Brassfield Cabernet Sauvignon, High Valley 16

DESSERT WINES

Taylor Fladgate 10 year Tawny 14
 2009 Smith Woodhouse LBV Porto 14
 Clos Guirhoul Late Harvest Jurançon 16

Non-Alcoholic

NON-ALCOHOLIC

Coke, Sprite, Diet Coke 4
 Shirley Temple, Roy Rogers 5
 Republic Darjeeling, Pomegranate Green Tea 6
 Sparkling Grapefruit, Ginger Beer 6
 Evian Sparkling, Evian Still 9
 Root Beer, Abita Brewing co, La. 6

On Draft

BEERS

Bourbon Barrel Stout, Anderson Valley Brewing co. Ca, 6.9% 11
 Hitachino Nest White Ale, Kiuchi Brewery, Japan, 5.5% 13
 Drakonic Imperial Stout, Drake's Brewing co. Ca, 8.75% 11
 Scuplin IPA, Ballast Point Brewing co. Ca, 7% 9
 Cali Coast, Calicraft Brewing co. Ca, 5.2% 8
 The Pilsner, Anderson Valley Brewing co. Ca, 5.2% 8
 Abt 12 Quadrupel, Brouwerij St. Bernardus, Belgium 10% 12
 Pie of the Tiger, Apricot Sour, Full Circle Brewing co. 6% 7
 Cali Squeeze Blood Orange, Citrus Wheat Ale, Ca. 5% 8
 805 Blonde Ale, Firestone Walker Brewing co. Ca. 4.7% 9

Inebriants

WHISKY

Islay Barley 8 year Single Malt, Scotch 18
 The Glenlivet 12 year Single Malt, Scotch 20
 Macallan 12 year Highland Single Malt, Scotch 22
 Johnnie Walker Blue Label, Blended Scotch 45
 Teitessa 15 year Single Grain Japanese Whisky 48
 Shibui 10 year Pure Malt, Japanese Whisky 40
 Shibui 10 year Single Grain, Japanese Whisky 38
 Hibiki Harmony, Japanese Whisky 28
 Shunka Shuto, Japanese Blended Whisky 16
 Whistlepig Piggyback, Rye Whiskey 14
 Four Roses Single Barrel, Bourbon 14
 Michter's Small Batch, Bourbon 16
 Tullamore Dew, Irish Whiskey 12
 Basil Hayden's, Bourbon 18
 Weller Special Reserve, Bourbon 20
 Woodford Reserve, Bourbon 14

TEQUILA

Clase Azul Reposado 35
 Don Julio 1942 Añejo 45
 Don Julio 1942 Ultima Reserva Extra Añejo 55
 Cazcanes No. 7 Añejo 26
 Cazcanes No. 7 Blanco 20
 Casamigos Reposado 16
 Casamigos Blanco 14

VODKA

Carbonadi 20
 Grey Goose 18
 Broken Shed 18
 Tito's 14

GIN

Monkey 47 20
 Hendrick's 18
 Awayuki 16
 Empress 1908 16
 Empress Elderflower Rose 16

RUM

Ron Zacapa XO Gran Reserva Especial 28
 Appleton Estate 8 Year Reserve 16
 Flor de Caña Reserva No. 5 14

COGNAC

Rémy Martin XO 75
 Camus Borderies XO 40
 Rémy Martin 1738 25

Wines by the Bottle

BUBBLES

2014	Henriet Bazin 1er Cru Brut, Villers Marmery, Champagne	128
NV	Laurent Perrier "Harmony," Demi-sec, Champagne	112
NV	Charles Armand "Blanc de Blancs" Brut, France	80
2009	Louis Roederer "Cristal," Reims, Champagne	475
NV	Francois Lecompte "Premmier Cru" Brut Rose, Rilly-La-Montagne, Champagne	115
2013	Perrier-Jouët "Belle Epoque," Rosé, Champagne	425
NV	Rene Geoffroy "Rose de Saignée," Champagne	78
NV	Delamotte "Premier Cru," Le Mesnil, Champagne	108
NV	Veuve Clicquot Brut, Reims, Champagne	125

CHARDONNAY

2017	Mount Eden "Estate," Santa Cruz Mountains	112
2020	Paul Hobbs, Russian River Valley	95
2017	Testarossa "Sanford and Benedict Vineyard," Sta. Rita Hills	72
2017	Brosseau, Chalone Appellation	84
2021	Plumpjack "Reserve," Napa Valley	82
2018	Keenan "Early Bird," Napa Valley	78
2021	Hanzell "Sebella," Sonoma County	68

OTHER WHITES, LOCAL AND ABROAD

2019	Monteci Pinot Grigio, Venezia	62
2014	Domaine du Colombier Grenache Blanc, Southern Rhone, France	66
2022	Domaine Thierry Merlin Cherrier Appellation Sancerre, Loire Valley	74
2021	Dr. Loosen "Urziger Wurzgarden" Kabinett Riesling, Mosel-Saar-Ruwer, Germany	68
2018	Skylark "Orsi Vineyards" Pinot Blanc, Mendocino County	46
2020	Domaine Bourillon Dorléans "La Coulée d'Argent" Chenin Blanc, Vouvray, France	62
2017	Stonestreet "Terrace Ridge" Sauvignon Blanc/Semillon, Alexander Valley	54

PINOT NOIR

2019	Boar's View, Fort Ross Seaview	148
2021	Joseph Phelps "Freestone Vineyards," Sonoma Coast	112
2018	Aston "Estate," Sonoma Coast	108
2019	Donum "Year of the Pig," Caneros	144
2019	Domaine Serene "Yamhill Cuvee," Willamette Valley	132
2021	Loring Wine Company "Cortada Alta Vineyard," Santa Lucia Highlands	88
2021	Giant Steps, Yarra Valley, Australia	76

CABERNET SAUVIGNON

2019	Jordan, Alexander Valley	142
2020	Caymus, Napa Valley, 1 Liter Bottle!!!	179
2019	Flanagan Proprietary Red "Beauty of Three," Bennett Valley	78
2018	Joseph Phelps "Insignia," Napa Valley	425
2017	Myriad, Napa Valley	218
2019	Col Solare "Red Mountain," Washington	164
2016	Lyeth "Estate," Sonoma Valley	80
2014	Spot Dog, Napa Valley	96
2017	Far Niente "Bella Union," Napa Valley	124
2019	Dakota Shy, Napa Valley	162
2019	Lapostolle "Grand Selection," Apalta, Chile	66
2020	Maverick Ranch, Paso Robles	66
2021	Kathryn Kennedy "Small Lot," Santa Cruz Mountains	76
2019	Truchard Cabernet, Carneros, Napa Valley	85
2016	Chateau Haut Coulon Cotes de Bordeaux, France	88
2019	Silver Oak, Alexander Valley	149

OTHER RED WINES OF NOTE

2019	Bodegas Muga "Riserva," Tempranillo, Rioja, Spain	68
2017	Pio del Ramo Monastrell, Mouverde, Jumilla	72
2019	Baletto "BCD Vineyard," Syrah, Russian River Valley	84
2020	Vieux Telegraphe "Telegramme," Chateauneuf du Pape, France	122
2021	Barnett Vineyards "Spring Mountain District," Merlot, Napa Valley	158
2018	Kathryn Kennedy Lateral, Merlot Blend, Napa Valley	76
2018	Grgich Hills Estate, Merlot, Napa Valley	68

LIBATIONS

- STRAWBERRY FRENCH 75** 20
gin, strawberry syrup, simple syrup, lemon juice, sparkling wine
- LYCHEE ROSE** 20
gin, lychee liqueur, coconut water, lemon juice
- PINK LINEN** 18
gin, lemon juice, mint syrup, cucumber, soda water
- BLOOD ORANGE COSMO** 20
vodka, lime juice, blood orange concentrate, orange liqueur, simple syrup
- CLASSIC PALOMA** 18
tequila blanco, lime juice, sparkling grapefruit
- CLASSIC MARGARITA** 20
tequila blanco & reposado, orange liqueur, lime juice
- MAI TAI** 21
rum, orgeat, orange liqueur
- MIDNIGHT OIL** 21
rum, banana liqueur, ginger liqueur, coffee, vanilla extract
- BARREL-AGED OLD FASHIONED** 24
single-barrel bourbon, rye bourbon, madeira, bitters, demerara sugar