



FONDUE TASTING MENU

FOUR COURSES | TWO GUESTS MINIMUM
PER GUEST | PRICED BY ENTRÉE



SALAD

Choose One Salad & Dressing

Chef	Romaine, Carrots, Mozzarella Cheese, Chef Rolls, Cucumbers, Tomatoes, Mushrooms
Spinach [V]	Spinach, Feta Cheese, Sunflower Seeds, Tomatoes, Mushrooms, Cucumbers, Carrots
Dressings	Sweet & Sour with Blue Cheese Crumbles, Honey Mustard, Lemon Tarragon [V], Ranch & Balsamic Vinaigrette [V]



CHEESE FONDUE +

Choose One Cheese Fondue to Share per Two Guests

CHEDDAR & BEER BLENDS

Classic Cheddar	Sharp Wisconsin Cheddar, Worcestershire & Mustard Spice
Cajun	Picante Salsa, Bay Shrimp, Cayenne & Crystal Hot Sauce
Mediterranean [V]	Sundried Tomato, Parmesan & Romano
Bacon	Smoked Bacon & Buttermilk

SWISS & WHITE WINE BLENDS

Classic Swiss [V]	Emmentaler, Gruyere & Nutmeg
Basil Pesto [V]	Swiss Blend, Basil Pesto & Parmesan
Stinking Rose [V]	Swiss Blend & Roasted Garlic

FOUR CHEESE & SPARKLING WHITE WINE BLENDS

Four Cheese [V]	Emmentaler, Gruyere, Raclette, Italian Fontina & Nutmeg
Kirschwasser [V]	Kirschwasser Brandy, Four Cheese Blend & Nutmeg
Breaking Bleu [V]	Hard Apple Cider, Four Cheese Blend, Maytag Bleu Cheese & Toasted Pecans
Wild Mushroom [V]	Portobello, Shiitake Mushrooms & White Truffle Oil



ENTRÉE +

8oz Entrée | Choose One Entrée

Garden Vegetable[V]	Chef's Selection of Seasonal Vegetables	68
La Fondue*	Chicken Japonaise, Polynesian Chicken, Swiss Chicken, Japanese Kurobuta, Teriyaki Sirloin & Wild Turkey	78
Wild Thing*	Nilgai Antelope, Louisiana Alligator, Wyoming Buffalo, Wild Duck, Texas Venison & Texas Wild Boar	93
La Romantique*	Chicken Japonaise, Teriyaki Sirloin, Black Tiger Shrimp, Filet Mignon & Lobster Tails	108
Surf & Turf*	Pacific White Shrimp, SRF American Wagyu, Lobster Tails & Snow Crab	118
Fruit de Mer*	Mahi, Swordfish, Tuna Saku, Day Boat Scallops, Pacific White Shrimp, Black Tiger Shrimp, Shrimp Japonaise, Colossal Shrimp, Lobster Tails & Snow Crab	126
Fondue Feast*	Choose One Item From Each Column - Three Items Per Guest	84

Chicken Japonaise	Chinoise Cheddar	Colossal Shrimp	
Polynesian Chicken	Japanese Kurobuta	Day Boat Scallops	
Swiss Chicken	Australian Lamb	Filet Mignon	
Teriyaki Sirloin	Black Tiger Shrimp	Texas Venison	4oz
Mahi Mahi	Pacific White Shrimp	Texas Wild Boar	A La Carte
Swordfish	Tuna Saku	Nilgai Antelope	Add-Ons
Wild Turkey	Wild Duck	Wyoming Buffalo	Available

[V] = Vegetarian | 20% Gratuity for Parties Over 6

LE FREAK*				
A Taste of Everything We Offer 12oz 180				
Chicken Japonaise	Mahi Mahi	Wild Duck	Tuna Saku	Shrimp Japonaise
Polynesian Chicken	Chicken Breast	Texas Wild Boar	Pacific White Shrimp	Spiced Swordfish
Swiss Chicken	Filet Mignon	Texas Venison	Swordfish	Lobster Tail
Japanese Kurobuta	Nilgai Antelope	Australian Lamb	Sea Scallops	Chinoise Cheddar
Teriyaki Sirloin	Louisiana Alligator	SRF American Wagyu	Black Tiger Shrimp	Chef's Vegetables
Wild Turkey	Wyoming Buffalo	Colossal Shrimp	Spiced Mahi Mahi	Selection

FONDUE COOKING METHODS	Grill	Euro-Grill from Munich - Our Most Popular Cooking Method
	Court Bouillon	Vegetable Broth with Carrot, Red Pepper, and Herbs
	Punsch	Spiced Red Wine with Cloves and Rosemary
	Lobster Bisque (+25)	Sherry, Wine & Cream - Recommended with Seafood



CHOCOLATE FONDUE †

Choose One Chocolate Fondue to Share per Two Guests

Flaming Tortoise [V]	Milk Chocolate, Caramel, Pecans, Flambe
The Decadent One [V]	Milk and Dark Chocolate, Cinnamon, Espresso, Kahlúa, Cream
Chocotastic [V]	Dark Chocolate, Hazelnut Mousse, Mascarpone
Cookies & Cream [V]	White Chocolate and Oreos
Danger Mix [V]	Milk, Dark, or White Chocolate, English Toffee Bits
Big Chocolate [V]	Dark Chocolate, Chili Threads, Presidente Brandy, Cinnamon Flambe
Create Your Own [V]	Milk, Dark, or White Chocolate + (Optional) Amaretto
	Frangelico, Irish Cream, Grand Marnier, Godiva, Kahlúa, Brandy



FONDUE À LA CARTE
INDIVIDUAL DISHES

CHEESE FONDUE †

Includes Two Salads & Choice of Cheese Fondue from Our Tasting Menu

CHEDDAR & BEER BLENDS	66
SWISS & WHITE WINE BLENDS	68
FOUR CHEESE & SPARKLING WHITE WINE BLENDS	72

FONDUE BOURGUIGNON

4oz Portions | Choose Four or More Items from Any Column*
Available as Add-Ons with Tasting Menus*

22	26	30	38
Garden Vegetables [V]	Chinoise Cheddar	Colossal Shrimp	SRF American Wagyu
Chicken Breast	Japanese Kurobuta	Day Boat Scallops	Lobster Tail
Chicken Japonaise	Australian Lamb	Filet Mignon	Snow Crab
Polynesian Chicken	Black Tiger Shrimp	Texas Wild Boar	
Mahi Mahi	Pacific White Shrimp	Texas Venison	
Spiced Mahi Mahi	Tuna Saku	Nilgai Antelope	
Wild Turkey	Wild Duck	Louisiana Alligator	
Teriyaki Sirloin		Wyoming Buffalo	
Swordfish			
Spiced Swordfish			

CHOCOLATE FONDUE †

Choice of Chocolate Fondue from Our Tasting Menu 48

† Tasting Menu Entrée includes Seasonal Vegetables & Extra Dippers (Cheese or Chocolate Fondue) 5

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
NV Charles Armand "Blanc de Blancs," France

WHITE WINES

2023 J Vineyards Pinot Gris, California
2022 Fritz Haag Riesling, Juffer
2021 Oxford Landing Sauvignon Blanc, Australia
2023 Whitehaven Sauvignon Blanc, Marlborough
2022 Calera Chardonnay, Central Coast
2022 Frank Family Chardonnay, Carneros
2023 Flowers Rose, Sonoma County

RED WINES

2021 Belle Glos Pinot Noir, Santa Lucia Highlands
2022 Turley Zinfandel, Napa Valley
2020 Firenze Chianti, Colli Fiorentini
2022 Prisoner Red Blend, Napa Valley
2021 Ancient Peaks Merlot, Paso Robles
2016 Lyeth Estate Cabernet Sauvignon, Sonoma Valley
2022 Quilt Cabernet Sauvignon, Napa Valley

DESSERT WINES

Taylor Fladgate 10 year Tawny
2018 Niepoort LBV Porto
Clos Guirhoul Late Harvest Jurançon

Non-Alcoholic

NON-ALCOHOLIC

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

On Draft

BEERS

Hitachino Nest White Ale, Kiuchi Brewery, Japan, 5.5%
Coast Kolsch, Calicraft Brewing co. Ca, 4.6%
Pivo Pilsner, Firestone Walker Brewing co. Ca, 5.3%
Sculpin, Ballast Point Brewing co. Ca, 7%
Cali Squeeze Blood Orange, Citrus Wheat Ale, Ca. 5%
Tripel, Belgian-style Ale, Allagash Brewery co. Mi. 9%
Fresh Squeeze IPA, Dechutes Brewing co. Or. 6.4%
Blueberry Wheat, Wheat Ale, Sea Dog Brewing co. Mi. 4.6%
Laguna Baja Mexican-style Dark Lager, North Coast, 5%
Hard Cider, Stem Ciders, Denver Co. 5.3%

Inebriants

WHISKY

16	Islay Barley 8 year Single Malt, Scotch	18
18	The Glenlivet 12 year Single Malt, Scotch	20
	Macallan 12 year Highland Single Malt, Scotch	22
	Johnnie Walker Blue Label, Blended Scotch	45
12	Teitessa 15 year Single Grain Japanese Whisky	48
18	Shibui 10 year Pure Malt, Japanese Whisky	40
14	Shibui 10 year Single Grain, Japanese Whisky	38
16	Hibiki Harmony, Japanese Whisky	28
16	Shunka Shuto, Japanese Blended Whisky	16
22	Michter's Single Barrel 10 year, Rye Whiskey	34
16	Shenk's Homestead Small Batch, Sour Mash	20
	Bomberger's Declaration, Bourbon	26
	Four Roses Single Barrel, Bourbon	14
24	Michter's Small Batch, Bourbon	16
18	Michter's Kentucky Straight Rye, Rye Whiskey	16
14	Tullamore Dew, Irish Whiskey	12
19	Basil Hayden's, Bourbon	14
16	Woodford Reserve, Bourbon	14
20		
25		

TEQUILA

14	Clase Azul Reposado	35
14	Don Julio 1942 Añejo	45
16	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

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

COGNAC

8	Rémy Martin XO	75
12	Camus Borderies XO	40
10	Rémy Martin 1738	25
8		
9		
7		

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	100
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	325
NV	Rene Geoffroy "Rose de Saignée," Champagne	78
NV	Delamotte "Premier Cru," Le Mesnil, Champagne	108
NV	Veuve Clicquot Brut, Reims, Champagne	125

1/2 btl

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	74
2017	Brosseau, Chalone Appellation	84
2022	Trefethen "Estate," Oak Knoll District Napa Valley	68
2022	Kistler "Les Noisetiers," Sonoma Coast	108
2018	Keenan "Early Bird" Chardonnay, Napa Valley	72

OTHER WHITES, LOCAL AND ABROAD

2014	Domaine du Colombier Grenache Blanc, Southern Rhone, France	66
2022	Domaine Thierry Merlin Cherrier Appellation Sancerre, Loire Valley	74
2010	Dr. Loosen "Wehlener Sonnenuhr" Riesling Spätlese, Mosel, Germany	68
2018	Skylark "Orsi Vineyards" Pinot Blanc, Mendocino County	46
2020	Domaine Bourillon Dorléans "La Coulée d'Argent" Chenin Blanc, Vouvray, France	62
2022	Rochioli "Estate" Sauvignon Blanc, Russian River Valley	118
2023	Jayson Pahlmeyer Sauvignon Blanc, Napa Valley	96

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
2021	Antiquum Farm "Luxuria," Willamette Valley	132
2021	Lynmar "Estates," Russian River Valley	124

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	142
2014	Spot Dog, Napa Valley	96
2017	Far Niente "Bella Union," Napa Valley	124
2019	Dakota Shy, Napa Valley	162
2022	Quilt, Napa Valley	100
2022	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, Moverde, 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	112
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