



FONDUE LUNCH TASTING MENU

Sunday 11 am - 3 pm | Three-Course* | 50 / guest

===== SALAD =====

Choose one salad & dressing per guest

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

===== CHEESE FONDUE =====

Choose one cheese fondue to share per two guests

Classic Cheddar	Sharp Wisconsin Cheddar, Worcestershire & Mustard Spice
Cajun	Picante Salsa, Bay Shrimp, Cayenne & Crystal Hot Sauce
Basil Pesto [V]	Swiss Blend, Basil Pesto & Parmesan
Stinking Rose [V]	Swiss Blend & Roasted Garlic
Four Cheese [V]	Emmentaler, Gruyere, Raclette, Italian Fontina & Nutmeg
Wild Mushroom [V]	Portobello, Shiitake Mushrooms & White Truffle Oil

===== 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

* 4oz a la carte add-on available | All guests must order a tasting menu

Most Ordered | [V] = vegetarian

20% gratuity for parties of 6+