



FONDUE TASTING MENU
FOUR-COURSE FONDUE TASTING EXPERIENCE
 Minimum two guests - price per guest based on entrée



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 Blue Cheese Crumbles, Honey Mustard, Lemon Tarragon [V], Ranch or Balsamic Vinaigrette [V] |



CHEESE FONDUE

Choose one cheese fondue to share per two guests

CHEDDAR & BEER BLENDS

| | |
|----------------------------|---|
| Classic Cheddar [V] | 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

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|--------------------------|--|
| 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 | Choose one entrée per guest

| | | |
|-----------------------------|--|-----|
| Garden Vegetable [V] | Chef's Selection of Seasonal Vegetables | 70 |
| La Fondue* | Chicken Japonaise, Polynesian Chicken, Swiss Chicken, Japanese Kurobuta Poke, Teriyaki Sirloin & Wild Turkey | 80 |
| Wild Thing* | Louisiana Alligator, Nilgai Antelope, 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 | 88 |

| | | | |
|--------------------------|---------------------------|---------------------|------------|
| 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 | Wyoming Buffalo | Add-On |
| Wild Turkey | Wild Duck | Nilgai Antelope | Available |

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 | Wyoming Buffalo | SRF American Wagyu | Black Tiger Shrimp | Chef's Vegetables Selection |
| Wild Turkey | Louisiana Alligator | Colossal Shrimp | Spiced Mahi Mahi | |

COOKING METHODS

Choose one Cooking Style

- Grill** Euro-Grill from Munich
- Court Bouillon** Vegetable or **Chicken Broth** with Carrot, Red Pepper, and Herbs
- Punsch** Spiced Red Wine with Cloves and Rosemary
- Lobster Bisque** (+25) Sherry, Wine & Cream - Recommended with Seafood

† Tasting menu entrée includes seasonal vegetables



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 the tasting menu

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

FONDUE BOURGUIGNON

4oz | Choose four or more items from any column*
 Available as add-ons with the tasting menu*

| 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 Venison | |
| Teriyaki Sirloin | Pacific White Shrimp | Texas Wild Boar | |
| Mahi Mahi | Tuna Saku | Wyoming Buffalo | |
| Spiced Mahi Mahi | Wild Duck | Nilgai Antelope | |
| Swordfish | | Louisiana Alligator | |
| Spiced Swordfish | | | |
| Wild Turkey | | | |

CHOCOLATE FONDUE †

| | |
|--|----|
| Choice of chocolate fondue from the tasting menu | 48 |
|--|----|

† Late night chocolate only per guest 28

† Extra salad + 16

† Extra large fondue upgrade + 25

† Extra dippers (included with full-table tasting menus) +5

FOOD SAFETY NOTICE

*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 Charles Armand "Blanc de Blancs," France 18

WHITE WINES

2022 Fritz Haag Riesling, Germany 18

2024 Oxford Landing Sauvignon Blanc,
Australia 14

2023 E. Guigal, Côtes du Rhône Blanc, France 16

2022 Trefethen 'Estate,' Chardonnay, Napa 19

2023 Belle Glos Rosé of Pinot Noir, Sonoma 16

RED WINES

2021 Aston "Estate," Pinot Noir, Sonoma 24

2022 Turley Zinfandel, Napa 18

2021 E. Guigal, Cotes du Rhone, France 20

2021 Ancient Peaks Merlot, Paso Robles 16

2016 Lyeth Estate Cabernet Sauvignon,
Sonoma 20

2023 Quilt Cabernet Sauvignon, Napa 30

SWEET WINES

Taylor Fladgate 10-year Tawny 16

2018 Niepoort LBV Porto 14

Clos Guirhoul Late Harvest Jurançon 16

NON-ALCOHOLIC

Soda, Root Beer, Ginger Ale 4

Shirley Temple, Roy Rogers 5

Iced Tea, Decaf Iced Tea 6

Sparkling Grapefruit, Ginger Beer 6

Evian Sparkling, Evian Still 9

CRAFT COCKTAILS

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*

BEERS

| | |
|--|----|
| Hitachino Nest White Ale, Kiuchi Brewery, Japan, 5.5% | 13 |
| Coast Kolsch, Calicraft Brewing Co. CA, 4.6% | 8 |
| Sculpin, Ballast Point Brewing Co. CA, 7% | 8 |
| Cali Squeeze Blood Orange, Citrus Wheat Ale, CA. 5% | 9 |
| Tripel, Belgian-style Ale, Allagash Brewery Co. Mi. 9% | 12 |
| Fresh Squeeze IPA, Deschutes Brewing Co. Or. 6.4% | 10 |
| Blueberry Wheat, Wheat Ale, Sea Dog Brewing Co. Mi. 4.6% | 8 |
| Laguna Baja Mexican-style Dark Lager, North Coast, 5% | 9 |
| Samuel Adams, 5% | 10 |
| Guinness 4.2% | 12 |

SPRITS

TEQUILA

| | |
|----------------------|----|
| Clase Azul Reposado | 35 |
| Don Julio 1942 Añejo | 45 |
| Casamigos Reposado | 16 |
| Casamigos Blanco | 14 |
| Fortaleza | 28 |

VODKA

| | |
|------------|----|
| Grey Goose | 18 |
| Tito's | 14 |

RUM

| | |
|----------------------------|----|
| Flor de Caña Reserva No. 5 | 14 |
|----------------------------|----|

SPIRITS (cont.)

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 |
| Hibiki Harmony, Japanese Whisky | 28 |
| Shunka Shuto, Japanese Blended Whisky | 16 |
| Michter's Single Barrel 10-year, Rye Whiskey | 34 |
| Shenk's Homestead Small Batch, Sour Mash | 20 |
| Bomberger's Declaration, Bourbon | 26 |
| Four Roses Single Barrel, Bourbon | 14 |
| Michter's Small Batch, Bourbon | 16 |
| Michter's Kentucky Straight Rye, Rye Whiskey | 16 |
| Tullamore Dew, Irish Whiskey | 12 |
| Basil Hayden's, Bourbon | 14 |
| Woodford Reserve, Bourbon | 14 |

GIN

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|------------|----|
| Hendrick's | 18 |
| Awayuki | 16 |

COGNAC

| | |
|------------------|----|
| Rémy Martin XO | 75 |
| Rémy Martin 1738 | 25 |
| Hennessy | 24 |

WINES BY THE BOTTLE

BUBBLES

| | |
|---|-----|
| 2014 Henriët 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 |
| 2015 Louis Roederer "Cristal," Reims, Champagne | 475 |
| 2013 Perrier-Jouët "Belle Époque," Rosé, Champagne | 325 |
| NV René Geoffroy "Rosé de Saignée," Champagne | 78 |
| NV Delamotte "Premier Cru," Le Mesnil, Champagne | 128 |
| NV Veuve Clicquot Brut, Reims, Champagne | 125 |

½ bottle

CHARDONNAY

| | |
|--|-----|
| 2018 Mount Eden "Estate," Santa Cruz Mountains | 112 |
| 2017 Brosseau, Chalone Appellation | 84 |
| 2022 Trefethen "Estate," Oak Knoll District, Napa Valley | 76 |
| 2018 Keenan "Early Bird" Chardonnay, Napa Valley | 72 |

OTHER WHITES, LOCAL AND ABROAD

| | |
|--|-----|
| 2014 Domaine du Colombier Grenache Blanc, Southern Rhône, France | 66 |
| 2022 Domaine Thierry Merlin Cherrier Appellation Sancerre, Loire Valley | 74 |
| 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

| | |
|--|-----|
| 2021 Joseph Phelps "Freestone Vineyards," Sonoma Coast | 112 |
| 2021 Antiquum Farm "Luxuria," Willamette Valley | 134 |
| 2020 Samuel Louis Smith's Spear Vineyard," Sta, Rita Hills | 84 |
| 2022 Domaine Latour Marsannay Rouge France | 68 |
| 2020 Small Vines, Sonoma Coast | 84 |
| 2023 En Route "Les Pommiers," Russian River Valley | 92 |

CABERNET SAUVIGNON

| | |
|---|-----|
| 2020 Jordan, Alexander Valley | 142 |
| 2020 Caymus, Napa Valley | 179 |
| 2021 Flanagan Proprietary Red "Beauty of Three," Bennett Valley | 78 |
| 2023 Martis, Alexander Valley | 84 |
| 2018 Joseph Phelps "Insignia," Napa Valley | 425 |
| 2019 Col Solare "Red Mountain," Washington | 142 |
| 2014 Spot Dog, Napa Valley | 96 |
| 2017 Far Niente "Bella Union," Napa Valley | 124 |
| 2023 Quilt Cabernet Sauvignon, Napa | 125 |
| 2022 Kathryn Kennedy "Small Lot," Santa Cruz Mountains | 76 |
| 2016 Château Haut Coulon Côtes de Bordeaux, France | 88 |
| 2020 Silver Oak, Alexander Valley | 149 |

1-liter bottle

OTHER RED WINES OF NOTE

| | |
|--|-----|
| 2019 Bodegas Muga "Riserva," Tempranillo, Rioja, Spain | 68 |
| 2021 Santa Duc Châteauneuf-du-Pape, France | 122 |
| 2021 Barnett Vineyards "Spring Mountain District," Merlot, Napa Valley | 112 |
| 2021 Kathryn Kennedy Lateral, Merlot Blend, Napa Valley | 76 |
| 2018 Grgich Hills Estate, Merlot, Napa Valley | 68 |