



FONDUE THREE-COURSE EXPERIENCE

Sunday 11 am - 3 pm | 50 per guest

===== SALAD =====

Step 1: Choose 1 salad & 1 dressing per guest

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

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

Step 2: Choose 1 cheese fondue to share per 2 guests

Served with artisan bread, soft pretzel, pickles, fresh vegetables, fruit

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

===== CHOCOLATE FONDUE =====

Step 3: Choose 1 chocolate fondue to share per 2 guests

Served with cream puffs, cookie dough, marshmallows, pirouette cookies, Snickers, Rice Krispie Treats, cream cheese balls, pound cake, fresh fruit

Flaming Tortoise [V]	Milk Chocolate, Caramel, Pecans, Flambé
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 Flambé

* 4 oz à la carte add-ons available | All guests must order an experience

Most Ordered | [V] = vegetarian | 20% gratuity for parties of 6+