La fondue

FONDUE FOUR-COURSE EXPERIENCE

PRICE PER GUEST BASED ON THE ENTRÉE

FONDUE WINE PAIRING 65

Enjoy curated wines thoughtfully paired with the fondue experience

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]	*Sweet & Sour with Bleu Cheese Crumbles, Honey Mustard, Lemon Tarragon, Ranch, Balsamic Vinaigrette*

CHEESE FONDUE

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

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

CHEDDAR & BEER BLENDS

Classic Cheddar [V]	Sharp Wisconsin Cheddar, Emmentaler, Worcestershire, Mustard Spice
Cajun	Cheddar Blend, Picante Salsa, Bay Shrimp, Cayenne, Crystal Hot Sauce
Mediterranean [V]	Cheddar Blend, Sun-Dried Tomato, Parmesan, Romano
Bacon	Cheddar Blend, Smoked Bacon, Buttermilk

SWISS & WHITE WINE BLENDS [V]

Classic Swiss	Emmentaler, Gruyère
Basil Pesto	Swiss Blend, Basil Pesto, Parmesan
Stinking Rose	Swiss Blend, Roasted Garlic

FOUR CHEESE & SPARKLING WHITE WINE BLENDS [V]

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

ENTRÉE

Step 3.1: Choose 1 entrée per guest | 8 oz

Garden Vegetable[V]	Chef's Selection of Seasonal Vegetables	70
La Fondue*	Chicken Japonais, Polynesian Chicken, Swiss Chicken, Japanese Kurobuta Pork, Teriyaki Sirloin, Wild Turkey	80
Wild Thing*	Louisiana Alligator, Nilgai Antelope, Wyoming Buffalo, Wild Duck, Texas Venison, Texas Wild Boar	93
La Romantique*	Chicken Japonais, 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 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 1 item from each column – 3 items per guest	88

Chicken Japonais	Chinoise Cheddar	Colossal Shrimp	4 oz à la carte add-ons available
Polynesian Chicken	Japanese Kurobuta	Day Boat Scallops	
Swiss Chicken	Australian Lamb	**Filet Mignon**	
Teriyaki Sirloin	**Black Tiger Shrimp**	Texas Venison	
Mahi Mahi	Pacific White Shrimp	Texas Wild Boar	
Swordfish	Tuna Saku	Nilgai Antelope	
Wild Turkey	Wild Duck	Wyoming Buffalo	

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

LE FREAK*

A Taste of Everything We Offer 12 oz | 180

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

COOKING METHODS **Step 3.2**: Choose 1 cooking method per cooktop	**Grill**	Euro-grill from Munich
	Court Bouillon	Vegetable | Chicken Broth of Carrot, Red Pepper, Herbs
	Punsch	Spiced Red Wine with Cloves and Rosemary
	Lobster Bisque (+25)	Sherry, Wine, and Cream; Recommended with Seafood

======== CHOCOLATE FONDUE [V] ========

Step 4: 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	Milk Chocolate, Caramel, Pecans, Flambé
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 Flambé
Create Your Own	Milk, Dark, or White Chocolate + (Optional) Amaretto, Frangelico, Irish Cream, Grand Marnier, Godiva, Kahlúa, Brandy

FONDUE À LA CARTE

INDIVIDUAL DISHES

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

Includes 2 salads from step 1 & 1 choice of cheese fondue from step 2

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

======== FONDUE BOURGUIGNON* ========

4 oz portions | Choose 3+ items from any column. Also available as add-ons

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

======== CHOCOLATE FONDUE [V] ========

Choice of chocolate fondue from step 4 above	54
Late-night chocolate-only | Per guest | Last service 9 pm	28
Extra salad	16
Extra-large fondue upgrade	25

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.

FONDUE WINE PAIRING

Enjoy curated wines thoughtfully paired with any 4-course fondue experience — 65

WINES BY THE GLASS

CHAMPAGNE

NV Charles Armand "Blanc de Blancs," France — 18
NV Carmina "Bel Sec", Prosecco, Italy — 22

WHITE WINES

2022 Fritz Haag Riesling, Germany — 18
2024 Oxford Landing Sauvignon Blanc, Australia — 14
2023 E. Guigal Côtes du Rhône Blanc, France — 16
2023 Laird Cold Creek Ranch Chardonnay, Napa — 24
2024 Matthew Fritz Chardonnay, Monterey County — 19
2023 Cuvelier Los Andes Rosé of Malbec, Argentina — 16

RED WINES

2022 Flanagan Pinot Noir, Sonoma Coast — 24
2022 Turley Zinfandel, Napa — 18
2021 E. Guigal Côtes du Rhône, France — 20
2021 Ancient Peaks Merlot, Paso Robles — 16
2021 Soundtrack Cabernet Sauvignon, Napa — 20
2023 Quilt Cabernet Sauvignon, Napa — 30

DESSERT WINES

Manoella 10-year Tawny — 16
2018 Quinta de Noval LBV Porto — 14
Clos Guirhoul Late Harvest Jurançon — 16

CRAFT COCKTAILS* | MOCKTAILS

**Selected cocktails are also available as zero-proof mocktails*

STRAWBERRY FRENCH 75* — 20 | 15
gin, strawberry syrup, simple syrup, lemon juice, sparkling wine

LYCHEE ROSE* — 20 | 15
gin, lychee liqueur, coconut water, lemon juice

BLOOD ORANGE COSMO* — 20 | 15
vodka, lime juice, blood orange concentrate, orange liqueur, simple syrup

CLASSIC MARGARITA* — 20 | 15
tequila blanco & reposado, orange liqueur, lime juice

WHITE LINEN — 18
elderflower gin, lemon juice, cucumber, soda water

CLASSIC PALOMA — 18
tequila blanco, lime juice, sparkling grapefruit

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

AÑEJO ESPRESSO MARTINI — 28
añejo tequila, espresso, coffee liqueur, vanilla simple syrup, chocolate bitters

CHOCOLATE MARTINI — 22
vodka, chocolate liqueur, half-and-half, chocolate bitters

SPIRITS

WHISKY

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
Shibui White Oak, Japanese Whisky	38
Four Roses Single Barrel, Bourbon	14
Michter's Kentucky Straight Rye, Rye Whiskey	16
Tullamore Dew, Irish Whiskey	12
Basil Hayden's, Bourbon	14
Woodford Reserve, Bourbon	14
Jefferson's, Bourbon	18

TEQUILA

Don Fulano Añejo	22
Casamigos Reposado	16
Casamigos Blanco	14
Mezcal Derrumbes	16

VODKA

Grey Goose	18
Tito's	14
Carbonadi	22

GIN

Hendrick's	18
Bombay Sapphire	16

COGNAC

Rémy Martin XO	55

RUM

Zacapa XO	35

BEERS

Modelo, Mexican Lager, 4.4%	9
Laguna Baja, Mexican Lager, 5.0%	10
Guinness, Irish Stout, 4.2%	12
Coors Light, 4.2%	8
Organic Hard Kombucha, 7.0%	7

REFRESHMENTS

Soda, Root Beer, Ginger Ale	4
Shirley Temple, Roy Rogers	5
Iced Tea, Decaf Iced Tea	6
Sparkling Grapefruit, Ginger Beer	6
Natural Spring Water, Sparkling or Still	9
Espresso	4
Americano	5
Mocha, Cappuccino	7

WINES BY THE BOTTLE

BUBBLES

2014	Henriet Bazin 1er Cru Brut, Champagne		128
NV	François Lecompte 1er Cru Brut Rosé, Champagne		135
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	*½ bottle*	78
NV	Delamotte Brut, Champagne		128
NV	Jacquart “Mosaïque” Brut, Champagne		115

CHARDONNAY

2018	Mount Eden “Estate,” Santa Cruz Mountains	112
2017	Brosseau, Chalone Appellation	84
2018	Keenan “Early Bird”, Napa Valley	72
2015	Henry Fessy “Vire Clesse”, Burgundy, France	90
2020	Rhys, Anderson Valley	95

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
2022	Rochioli “Estate” Sauvignon Blanc, Russian River Valley	118
2014	Rocca dei Principe Fiano di Avellino, Campania, Italy	55

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
2023	En Route “Les Pommiers,” Russian River Valley	92
2015	Halcon “Open Lander Vineyard”, Mendocino County	75

CABERNET SAUVIGNON

2020	Jordan, Alexander Valley		142
2020	Caymus, Napa Valley	*1-liter bottle*	179
2024	BonAnno Stags Leap, Napa		85
2023	Martis, Alexander Valley		84
2020	BonAnno Oakville, Napa		90
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

OTHER RED WINES OF NOTE

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

La fondue

FONDUE FAMILY FOUR-COURSE EXPERIENCE

Daily | 242 for 3 • 258 for 4

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]	*Sweet & Sour with Bleu Cheese Crumbles, Honey Mustard, Lemon Tarragon, Ranch, Balsamic Vinaigrette*

CHEESE FONDUE

Step 2: Choose 1 cheese fondue per party

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

Classic Cheddar [V]	Sharp Wisconsin Cheddar, Emmentaler, 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

ENTRÉE

Step 3: Choose 2 items from each column

16 oz | 6 items total per party

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
Mahi Mahi	Pacific White Shrimp	Texas Wild Boar
Swordfish	Tuna Saku	Nilgai Antelope
Wild Turkey	Wild Duck	Wyoming Buffalo

CHOCOLATE FONDUE

Step 4: Choose 1 chocolate fondue per party

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

Most Ordered | [V] = vegetarian

La fondue

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]	*Sweet & Sour with Bleu Cheese Crumbles, Honey Mustard, Lemon Tarragon, Ranch, Balsamic Vinaigrette*

======== 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+