



DINNER

THE MELTING POT-Northwest

Appetizers (Choose One)

Wisconsin Trio Cheese Fondue

Butterkase, Fontina & Blue Cheeses with scallions and sherry served with breads & vegetables for dipping

Spinach Artichoke Cheese Fondue

Butterkase, Fontina & Parmesan Cheeses, chopped spinach and artichoke hearts served with breads, chips and vegetable for dipping.

Cheddar Cheese Fondue

Cheddar and Emmenthaler Swiss cheeses, lager beer, garlic and seasonings served with breads and vegetables for dipping.

Traditional Swiss Cheese

Gruyere & Emmenthaler Swiss with white wine, nutmeg & Kirschwasser served with breads & vegetables for dipping.

Entrees (Choose One)

Petite Feast Fondue - \$25

Teriyaki Marinated Sirloin, Piri Piri Shrimp, Garlic & Wine Chicken, Spinach & Cheese Raviolis and fresh vegetables with our Court Bouillon Cooking Style

Vegetarian Entree Fondue - \$25

Edamame, Artichoke Hearts, Portobello Mushrooms, Thai Peanut Marinated Tofu and Asparagus & Spinach Artichoke Ravioli with our Court Bouillon Cooking Style

Restaurant Week - \$35

Lobster Tail, Peppercorn-Crusted NY Strip, Piri Piri Shrimp, Garlic & Wine Chicken, Roasted Corn & Bean Cheese Raviolis and fresh vegetables in our Court Bouillon Cooking Style

Dessert (Choose One)

Cookies 'n Cream Marshmallow Dream

Dark Chocolate Fondue, Marshmallow Cream and Crushed Oreo Cookies flambeed tableside and served with fresh fruits and cakes for dipping.

Yin & Yang

Dark & White Chocolate Fondues artfully swirled in the same fondue pot, served with fresh fruits and cakes for dipping.

Flaming Turtle

Milk Chocolate Fondue, Caramel and Pecans flambeed at the table and served with fresh fruits and cakes for dipping.

Chocolate Covered Strawberries (to go)

Three hand dipped chocolate covered strawberries to take home.

Price: \$25 & \$35

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