



STIR THINGS UP.

VALENTINE'S DAY MENU

FIRST COURSE

Jumbo Shrimp and Crab

Served martini style with our own cocktail sauce.

SECOND COURSE

CHOICE OF ONE

Loaded Baked Potato Cheddar Cheese Fondue

Choose any of our famous Cheese Fondues

THIRD COURSE

CHOICE OF ONE

Pop Rockin' California Salad

Mixed greens, gresh gorgonzola cheese, tomatoes, walnuts and Pop Rocks® with Raspberry Black Walnut Dressing.

Your choice any of our freshly made Salads

FOURTH COURSE

Surf & Turf Celebration

Cold Water Lobster Tail, Filet Mignon, Jumbo White Shrimp, Teriyaki-Marinated Sirloin,
Breast of Chicken, Ratatouille and Goat Cheese Ravioli

All entrées will be served with a variety of fresh vegetables and an array of homemade sauces.

CHOICE OF FONDUE COOKING

(Bourguignonne • Court Bouillon • Coq au Vin)

FIFTH COURSE

CHOICE OF ONE

Mint Chocolate Chip Fondue

Choose any of our world-famous Chocolate Fondues

EXTRAS

Enjoy your Valentine dessert with your choice of champagne or sparkling cider.
Each couple will also receive a bag of Melting Pot Keepsakes!

\$160 per couple / \$80 per person

Children under 12 are \$20 and receive a child's plate. A 20% gratuity will be added to all parties.

LOVE POTIONS

PASSIONATE KISS

Feel the spark with SKYY Infusions Passion
Fruit vodka, orange, lemon, basil and
Cantine Maschio Prosecco Brut.

XTC MARTINI

A seductive blend of X-Rated Fusion liqueur,
strawberries, lemon and basil topped with a
splash of Cantine Maschio Prosecco Brut.

EXOTIC MOJITO

X-Rated Fusion liqueur and SKYY
Infusions Citrus vodka turn this twist on
the classic Mojito into an aphrodisiac!

*Our Fondue-style service may result in the undercooking of certain ingredients.

Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish or EGGS may increase your RISK for foodborne illness.