



STIR THINGS UP.

HAPPY VALENTINE'S DAY 2010

FIRST COURSE

Choose one style of cheese fondue per pot.

Spinach and Artichoke Cheese Fondue

Butterkäse, Fontina and Parmesan with chopped artichokes and chopped baby spinach.

Champagne Swiss Cheese Fondue

Gruyère-Emmentaler Swiss with garlic, lemon, nutmeg, fresh cracked pepper and Kirschwasser Cherry Brandy.

Smoky Mountain Cheddar Cheese Fondue

Sharp and smoked cheddar with lager beer, garlic, scallions, Maker's Mark bourbon and bacon.

Top Shelf Fiesta Cheese Fondue

Sharp cheddar blended into Corona and El Jimador Reposado Tequila, seasoned with fresh cilantro salsa, lime and minced jalapeño peppers.

SECOND COURSE

Choose two specialty salads or share a jumbo shrimp martini.
(À la Carte Salads \$6 • Shrimp Martini \$11)

Jumbo Shrimp Martini

Jumbo tiger shrimp served "up" with colossal olives and Absolut Peppar cocktail sauce .

California Salad

Mesclun greens, walnuts, apple sticks and bleu cheese with raspberry Black Walnut vinaigrette.

The Melting Pot House Salad

Romaine and iceberg lettuces with crisp bacon, cheddar cheese, sliced egg, Roma tomatoes, croutons and scallions with our homemade Peppercorn Ranch Dressing or House Sweet and Tangy.

Caprese Salad

Mesclun greens topped with fresh mozzarella, vine-ripened tomatoes, fresh basil and finished with an imported balsamic glaze.

Caesar Salad

Chopped Romaine tossed in our own Caesar dressing, croutons and Parmesan encrusted pine nuts.



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THIRD COURSE

Both entrée combination choices include a cornucopia of garden vegetables and choice of cooking style.

Lobster “Lovers” Combination

Maine Lobster Tail, Ahi Tuna, Teriyaki Sirloin,
Raspberry Beaujolais Chicken,
Tarragon Hefeweizen Shrimp,
Cedar Plank Salmon, and
Sundried Tomato and Mascarpone Ravioli

*Served with tarragon lemon butter, sherried au
poivre and house sauce trio.*

Cupid’s Combination

Porcini and Peppercorn Encrusted NY Strip,
Sonoran Style Filet of Beef Tenderloin,
Teriyaki Sirloin, Tarragon Hefeweizen Shrimp,
Raspberry Beaujolais Chicken,
and Sundried Tomato and Mascarpone Ravioli

*Served with creamy horseradish, sherried au poivre
and house sauce trio.*

FOURTH COURSE

Chocolate Fondue

See our dessert specialty menu. All chocolate fondues served with extra special dippers.

Champagne Toast & Fondue Memories

Make a toast with sparkling spumante. We also capture your evening with a photograph.

Champagne & Wine Bottle Options (In lieu of single toast)

Choose any bottle from the list and receive a \$10 discount

Choose any bottle \$50 or greater and receive \$15 discount

**Non-alcoholic sparkling grape juice will be served to those under 21 or without positive proof of age.*

\$160 per couple on February 13th and 14th

\$145 per couple February 12th and 15th

(plus tax and 20% gratuity)

LOVE POTIONS

Love Potions are not included in menu prices. Please see server for details.

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.

HAPPY VALENTINE'S DAY...

Thank you for choosing to celebrate this romantic occasion at The Melting Pot. We're glad you're here, and each and every one of us is committed to making tonight the perfect night out for you and yours. We encourage you to relax, reconnect and enjoy this special evening at The Melting Pot... where lasting memories are served nightly.

And throughout 2010 remember The Melting Pot for your important celebrations with family, friends, associates and loved ones. We have the right ingredients to make any occasion a perfect night out... from our romantic dining areas for two to our accommodating banquet facilities for any special event. So come – gather around the fondue pot and share in a truly unique fondue dining experience.

Cheers,
The Melting Pot Restaurant of Nashville