



STIR THINGS UP.

VALENTINE'S SATURDAY MENU

FIRST COURSE

CHOICE OF ONE

Cheddar Cheese Fondue

Cheddar and Swiss Cheese blended to perfection with Worcestershire sauce, Dry Mustard, Chopped Bacon, Pepper, and garnished with Scallions.

Alp and Dell Cheese Fondue

A delicious combination of white wine, garlic, whole grain mustard and nutmeg, with a smooth blend of award-winning Gruyère, Raclette and Fontina cheeses.

SECOND COURSE

CHOICE OF ONE

Caesar Salad

Crisp romaine lettuce, Caesar dressing, shredded Parmesan cheese, crispy croutons and an added touch of Parmesan encrusted pine nuts.

California Salad

Mixed baby salad greens, Roma tomatoes, walnuts, and Gorgonzola cheese, with Raspberry Black Walnut Vinaigrette Dressing.

THIRD COURSE

CHOICE OF ONE

Signature Selection

Filet Mignon, White Shrimp, Teriyaki Sirloin, Breast of Chicken Cedar Plank Salmon and fresh vegetables.

Pacific Rim

Teriyaki Sirloin, White Shrimp, Marinated Pork Tenderloin, Breast of Duck, Breast of Chicken, Potstickers and fresh vegetables.

FOURTH COURSE

CHOICE OF ONE

The Original

This original recipe features our signature milk chocolate with a swirl of crunchy peanut butter.

Pure Chocolate

Milk, dark or white chocolate, melted for the most pure of all chocolate fondues.

Chocolate S'mores

Milk chocolate topped with marshmallow cream, flambéed and garnished with crushed graham crackers.

DISARONNO®

Meltdown

Silky white chocolate swirled with Disaronno® Originale amaretto and flambéed tableside.

Cookies 'n Cream

Marshmallow Dream

Dark chocolate topped with marshmallow cream, flambéed, swirled together and garnished with crushed Oreo® cookies.

Bananas Foster

Silky, white chocolate swirled with bananas, brown sugar and a dash of cinnamon, flambéed tableside.

Flaming Turtle

Milk chocolate, caramel and chopped pecans, flambéed tableside.

Yin & Yang

Half dark chocolate and half white chocolate, artfully swirled for a perfect balance of flavors.

Special Event

Create your own masterpiece. Select from dark, white or milk chocolate and then make it a culinary work of art with your choice of Baileys®, Cointreau®, Grand Marnier®, Chambord® or Tuaca®!

\$50 per person

Tax and gratuity not included.

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!