



STIR THINGS UP.

The  **Melting Pot**[®]
a fondue restaurant

Wednesday, November 18th & December 16th
\$30 per person

FIRST COURSE

Wisconsin Trio Cheese Fondue

Fontina, Butterkase and Buttermilk Bleu cheeses with white wine, scallions and a hint of sherry.

SECOND COURSE

The Melting Pot House Salad

Crisp romaine and iceberg lettuce, cheddar cheese, fresh tomatoes, crispy croutons and sliced egg with your choice of Peppercorn Ranch Dressing or our Sweet and Tangy House dressing.

THIRD COURSE

Girls' Night Out Entrée

Cedar Plank Salmon, Roasted Garlic Crusted Chicken, Teriyaki Sirloin, Sun Dried Tomato Ravioli.
Choice of Bourguignonne or Court Bouillon cooking styles.

FOURTH COURSE

Dark Chocolate Raspberry Fondue

\$6 WINES BY THE GLASS (6OZ)

Pink Girl Rose • MezzaCorona Pinot Grigio • Bridgeway Syrah • Bliss Cabernet Sauvignon

\$7 COCKTAILS

Cosmopolitan (7oz) • Passion Bellini • Kir Royale