



**Knoxville
Restaurant Week**

February 26-March 2, 2012

First Course

Choice of:

Cheddar Cheese Fondue

*Aged medium-sharp cheddar and Emmenthaler
Swiss cheeses melted with lager beer,
garlic and seasonings*

Fiesta Cheese Fondue

*Aged cheddar cheese paired with lager
beer, jalapeño peppers and salsa,
made as spicy as you like*

Served with bread, apples and vegetables for dipping.

Second Course

Entrée*

Chicken Breast, Teriyaki Sirloin, White Shrimp, Chicken and Vegetable Potstickers

*Cooked in our signature Court Bouillon cooking style and served with red bliss potatoes,
mushroom caps, broccoli and a variety of dipping sauces.*

Third Course

Pure Chocolate

*For the purist fondue, we offer milk, dark or white chocolate
melted to decadent perfection*

*Served with brownies, cheesecake, marshmallows, strawberries,
pound cake, bananas and Rice Krispies® Treats*

\$25 per person

Price does not include beverage, tax or gratuity.

*Because \$5 from each meal will be donated to Second Harvest Food Bank®,
we are unable to credit any coupons or discounts toward the purchase
of items on this menu. Thank you for understanding.*

**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 of foodborne illness.*