



RESTAURANT WEEK MENU

cheese fondue

Cheese fondue comes with artisan breads and seasonal vegetables for dipping.

Garlic & Herb Quartet

Creamy garlic and herb cheese, Butterkäse, Fontina and goat cheese blended into white wine and topped with a squeeze of fresh lemon juice and scallions.

*entrée**

Entrée includes seasonal vegetables and signature dipping sauces.

Featured Entrée

Basil Pesto Scallops • Spicy Thai Teriyaki Sirloin • Honey Orange Chicken Breast
Herb-crusting Pork Medallions • Wild Mushroom Sacchetti

chocolate fondue

For a perfect ending to the experience, indulge in delicious chocolate fondue served with fresh strawberries, blondies, bananas, pineapple, marshmallow treats, pound cake and brownies for dipping.

Heaven in a Pot

A divine combination of white chocolate, marshmallow fluff, caramel and Chambord® flambéed to perfection.

\$39 per person

Tax and gratuity not included.

Before placing your order, please inform the owner, manager or your server if a person in your party has a food allergy.
*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.