



BEST FRIENDS DESERVE THE WORLD'S BEST!

# WORLD CHAMPION CHEESE FONDUE



starring  
ROTH® GRAND CRU® SURCHOIX

## TEACHER'S AND NURSES WEEK 2017

### cheese fondue

Please choose one cheese fondue. Each cheese fondue comes with artisan breads and seasonal vegetables for dipping.

#### World Champion Cheese

World Champion Roth® Grand Cru® Surchoix alpine blend, white wine, shallots, Dijon and scallions.

#### Choose one cheese fondue from our dinner menu.

Our cheese fondues are prepared tableside by your server.

#### Hatch Green Chile Cheddar

Our classic cheddar cheese kicked up with southwestern heat of hatch green chiles.

### artisanal dippers

Complement your cheese fondue with our selection of hand-cut premium cured meats. 4.95 per plate

### salad

Enjoy one of our delicious salads each featuring one of The Melting Pot's signature dressings.

#### Caprese

Field greens topped with fresh mozzarella, vine-ripened tomatoes and fresh basil, with a balsamic glaze.

#### Caesar

Romaine lettuce, Parmesan cheese, croutons and Parmesan-dusted pine nuts, tossed with Caesar dressing.

#### California

Baby salad greens, Roma tomatoes, candied pecans and Gorgonzola with Raspberry Walnut Vinaigrette.

### entrée\*

All entrées include seasonal vegetables and signature dipping sauces.

#### Petite Delight

Filet Mignon  
All-Natural Breast of Chicken  
Chicken Potstickers

8.95 per plate

#### Petite Combination

Ahi Tuna  
All-Natural Breast of Chicken  
Pacific White Shrimp

9.95 per plate

### cooking styles

Our entrées can be prepared with any of the premium cooking styles listed below.

#### Bourguignonne

European-style fondue in cholesterol-free / 0g trans-fat canola oil. 5.95 per pot

#### Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms. 5.95 per pot

#### Mojo

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair. 5.95 per pot

#### Seasoned Court Bouillon

Fresh seasoned vegetable broth. Complimentary

### chocolate fondue

Please choose one chocolate fondue. Enjoy fresh strawberries, blondies, bananas, pineapple, marshmallow treats, pound cake and brownie for dipping with your choice of the following chocolate fondues.

#### Bananas Foster

Bananas and cinnamon in white chocolate flambéed tableside.

#### Choose one chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.

#### Caramel Nut

Milk chocolate and caramel swirled with crunchy peanut butter.

### sweet additions

Complement any of our decadent chocolate fondues with a slice of seasonal cheesecake, cream puffs, rolled gaufrettes and fresh berries! 5.95 per plate

**\$29.95 per person**

Cheese, Salad, Chocolate & One Drink

#### Wines By The Glass

Moscato, Riesling, Pinot Grigio, Chardonnay, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet Sauvignon

#### Please Choose One Beverage Per Meal

Each Additional Selection - \$6

#### Cocktails

Love Martini, Freshly Picked Margarita, Melting Pot Mule, Deep South Tea, White Peach Cosmo, Raspberry Martini, Blood Orange Margarita, Sunshine Or Grand Sangria

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.