



## HAPPY VALENTINE'S DAY

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### cheese fondue

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

#### **Bacon Mushroom Alpine**

Gruyere, Raclette and fontina cheeses melted with crispy bacon, mushrooms, roasted garlic and freshly-squeezed lemon.

#### **Tomato Basil Cheddar**

Pesto, fresh garlic and diced tomatoes swirled into lager beer then blended with our cheddar and Swiss cheese blend and cracked black pepper.

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### charcuterie board

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Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives  
12.95 per plate

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### salad

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Enjoy a delicious salad featuring one of The Melting Pot's signature dressings.

#### **Cranberry Blossom Salad**

Mixed greens, tart cranberries, candied pecans, and finished with Raspberry Walnut Vinaigrette.

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### entrée\*

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Entrée includes seasonal vegetables and signature dipping sauces.

#### **Heart's Indulgence**

Apple Rosemary Pork • Limoncello Balsamic Filet • Sun-dried Tomato Chicken  
Sweet & Spicy Glazed Shrimp • Featured Pasta

• Add a lobster tail to your entrée. 12.00 •

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### cooking styles

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

#### **Coq au Vin**

Burgundy Wine | Mushrooms |  
Scallions | Garlic

#### **Seasoned Court Bouillon**

Seasoned Vegetable Broth

#### **Cast Iron Grill**

Tabletop Grilling

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### chocolate fondue

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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.

#### **Heaven in a Pot**

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

#### **Truffle Milk Chocolate**

Hazelnut-infused chocolate blended with toasted hazelnuts and crunchy wafers.

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### sweet additions

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Complement any of our decadent chocolate fondues with a slice of seasonal cheesecake, cream puffs, rolled gaufrettes and fresh berries! 6.95 per plate

**\$65 per person**

Price is before tax and a 20% gratuity

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Before placing your order, please inform a Melting Pot team member 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 of foodborn illness.