



HAPPY VALENTINE'S DAY

cheese fondue

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

Bourbon Bacon Cheddar

Cheddar cheese, lager beer, mustard powder, garlic, bacon, Worcestershire and a splash of bourbon.

Pale Ale

Butterkäse and Fontina cheeses blended with pale ale, chopped shallots, mustard and cracked black pepper.

charcuterie board

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

salad

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

Pear & Gorgonzola

A bed of mixed greens topped with fresh pears, Gorgonzola cheese and sliced almonds, topped with an apple cider vinaigrette.

entrée*

Entrée includes seasonal vegetables and signature dipping sauces.

Heart's Indulgence

Filet Mignon Florentine • Roasted Garlic-Crusted Chicken • Shrimp Diablo
Honey Cinnamon Pork Medallion • Mascarpone & Sundried Tomato Ravioli

• Add a lobster tail to your entrée. 14.00 •

cooking styles

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

Seasoned Court Bouillon

Seasoned Vegetable Broth

Coq au Vin

Burgundy Wine | Mushrooms |
Scallions | Garlic

Cast Iron Grill

Tabletop Grilling

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.

Dark & Dulce

A classic flavor combination featuring our bittersweet dark chocolate and sweet, thick dulce de leche accented with coarse ground sea salt.

Bananas Foster

Bananas and cinnamon swirled in white chocolate create the fondue version of this favorite dessert. And we didn't forget the heat as we flambé it tableside.

sweet additions

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

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.