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# 1ST ANNIVERSARY

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## *cheese fondue*

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

### **Quattro Formaggio**

Award-winning Butterkäse and Fontina cheeses blended with roasted garlic, basil and tomato pestos and accented with fresh mozzarella and parmesan.

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## *salad*

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

### **California**

Mixed baby salad greens, Roma tomatoes, candied pecans and Gorgonzola cheese with Raspberry Walnut Vinaigrette.

### **The Melting Pot House**

Romaine and iceberg lettuce, cheddar cheese, tomatoes, crispy croutons and egg with your choice of house-made dressings: sweet & tangy or peppercorn ranch.

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## *entrée\**

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*All entrées include seasonal vegetables and signature dipping sauces.*

### **Eat Your Veggies**

Edamame or Onion Rings  
Artichoke Hearts  
Vegetable Polpettes  
Asparagus

### **Anniversary Special**

All-Natural Breast of Chicken  
Shrimp  
Teriyaki-Marinaded Sirloin

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## *cooking styles*

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

### **Bourguignonne**

Canola Oil | Panko |  
Sesame Tempura  
Batter

### **Coq au Vin**

Burgundy Wine |  
Mushrooms | Scallions  
| Garlic

### **Cast Iron Grill**

Tabletop Grilling

### **Mojo**

Caribbean-Inspired |  
Garlic | Cilantro |  
Citrus

### **Seasoned Court Bouillon**

Seasoned Vegetable  
Broth

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## *chocolate fondue*

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*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.*

### **Flaming Turtle**

We consider it Fondue Candy. It's an irresistible combination of milk chocolate, caramel and candied pecans flambéed tableside.

### **\$35 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.