

FONDUE + WINE PAIRING



3-COURSE

cheese, salad, entrée

\$49.95 PER PERSON*

Tax & Gratuity are not included.

Each course is paired with a 3oz tasting of the featured wine.

CHEESE FONDUE

Alp & Dell

A smooth blend of Gruyère, Raclette and Fontina cheeses with white wine, chopped garlic and nutmeg-infused whole grain mustard, finished with a squeeze of lemon and cracked black pepper.

Paired With

Gerard Bertrand, Cremant De Limoux Thomas Jefferson

SALAD

Aegean

Spring Mix, tomatoes, cucumber, artichoke hearts, feta cheese, parmesan pine nuts, artichoke vinaigrette dressing.

Paired With

Gerard Bertrand, Chardonnay Reserve Speciale

ENTRÉE

Featured Entrée

Filet Mignon Florentine • Roasted Garlic Shrimp • Herb-crusted Pork Medallion Mascarpone & Sundried Tomato Ravioli

Paired With

Gerard Bertrand, Pinot Noir Reserve Speciale

Add a lobster tail to your entrée \$11.95

RECOMMENDED COOKING STYLE

Coq au Vin

Burgundy Wine | Mushrooms | Scallions | Garlic

*OUR FONDUE-STYLE SERVICE MAY RESULT IN THE UNDERCOOKING OF CERTAIN INGREDIENTS. THESE RAW ITEMS ARE PROVIDED FOR YOU (CUSTOMER) TO COOK. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. Before placing your order, please inform your server if a person in your party has a food allergy. Our canola oil is cholesterol-free and contains 0g trans fat.