

4-COURSE WINE COUNTRY TOUR

With premium ingredients and unforgettable flavor, our Uncorked 2017 dining experience is designed to bring out the best in both fondue and the variety of featured wine. Each wine selection originates with a notable woman winemaker.



\$41⁹⁵ 4-COURSE WINE COUNTRY TOUR
PER PERSON



CHEESE FONDUE | MONTEREY ALPINE

Gruyère, Raclette and Fontina cheeses blended with Barrymore Rosé, fresh spinach, Gorgonzola crumbles and shallots, topped with honey-roasted almonds GF - request gluten-free dippers

A LA CARTE \$9.95



BARRYMORE ROSÉ

\$9 5 OZ

\$14 8 OZ

\$36 BOTTLE



SALAD | CALIFORNIA

Mixed greens, tomatoes, candied pecans and Gorgonzola cheese with raspberry walnut vinaigrette GF

A LA CARTE \$5.95



JOEL GOTT PINOT NOIR

\$11 5 OZ

\$16 8 OZ

\$45 BOTTLE



ENTRÉE | PACIFIC COAST*

Filet Mignon, Pacific White Shrimp, Herb-Crusted Breast of Chicken and Mushroom Sachetti

A LA CARTE \$23.95

Recommended with the Coq au Vin cooking style, which is a blend of burgundy wine, fresh herbs, spices and mushrooms **\$5.95 per pot**



GIRLS IN THE VINEYARD CABERNET

\$9 5 OZ

\$14 8 OZ

\$36 BOTTLE



CHOCOLATE FONDUE | SALTED CARAMEL TOFFEE

White chocolate swirled with dulce de leche and coarse sea salt, topped with buttery toffee bits GF - request gluten-free dippers

A LA CARTE \$8.95



WENTE ESTATE CHARDONNAY

\$7 5 OZ

\$11 8 OZ

\$31 BOTTLE

GF = Gluten-Free

*Our fondue-style service may result in the undercooking of certain ingredients. Consuming raw meats, poultry, 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.

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A TOAST TO WOMEN WINEMAKERS

Explore five notable wines made by women who are making their mark on the industry today. Whether they work in the vineyard or in the boardroom, each is a winemaking pioneer in her own right.

3-POUR WINE TASTING | \$12⁹⁵

CHOOSE THREE 2-OZ POURS FROM THE VARIETY OF WINES LISTED BELOW TO ENJOY WITH A COMPLIMENTARY ARTISANAL CHEESE BOARD WHICH INCLUDES PECAN-ENCRUSTED GORGONZOLA GLOBES, GRANQUESO®, SMOKED CHEDDAR AND DARK CHOCOLATE.

GF - all wines are gluten-free

Barrymore | ROSÉ, CALIFORNIA



Tasting Notes: Delicate red fruit flavors with floral and light citrus aromas

Fun fact: As Winemaking Partner, Drew Barrymore is highly engaged with Barrymore Wines, bringing her vision and many creative talents. She loves how wine and food bring people together to create memories, which is the inspiration behind her wines.

\$9 5 OZ

| \$14 8 OZ

| \$36 BOTTLE

Wente Estate | CHARDONNAY, CALIFORNIA



Tasting Notes: Green apple and tropical fruits are balanced by subtle oak, cinnamon and vanilla

Fun fact: The Wente family developed a world-renowned Chardonnay, and Carolyn Wente was instrumental in turning her family's legacy into a global brand. As a fifth-generation family member, she is the CEO and head of the "First Family of Chardonnay."

\$7 5 OZ

| \$11 8 OZ

| \$31 BOTTLE

Joel Gott | PINOT NOIR, CALIFORNIA



Tasting Notes: Flavors of red and dark fruit are followed by an elegant balance of acidity and soft, velvety tannins

Fun fact: It may say "Joel Gott" on the label, but Sarah Gott is the director of winemaking. Sarah heads a team of six women winemakers for the Gott brand. She mentored Alisa Jacobson, winemaker for several varietals including the Pinot Noir.

\$11 5 OZ

| \$16 8 OZ

| \$45 BOTTLE

Girls in the Vineyard | CABERNET, CALIFORNIA



Tasting Notes: Cassis and bramblefruit travel from the nose to the palate and intertwine with a hint of earthiness and cocoa

Fun fact: Kat McDonald, a former brewmaster in Australia, decided to start making wines with the notion of truly celebrating and empowering women.

\$9 5 OZ

| \$14 8 OZ

| \$36 BOTTLE

Sterling Napa | MERLOT, CALIFORNIA



Tasting Notes: This plush and refined wine offers red and black fruit flavors that give way to polished tannins on the finish

Fun fact: Lauren Kopit claims winemaking combines all things she truly enjoys: science, art, creativity, teaching and interacting with people. In addition to being the Assistant Winemaker, she is an avid oil painter and amateur photographer.

\$7 5 OZ

| \$11 8 OZ

| \$31 BOTTLE

GF = Gluten-Free Please inform your server if you are gluten free when ordering.

This menu and the information on it is provided by The Melting Pot, in cooperation with the Gluten Intolerance Group (GIG), as a service to our guests. The Melting Pot and GIG assume no responsibility for its use and the information which has not been verified by The Melting Pot. Guests are encouraged, to their own satisfaction, to consider this information in light of their individual requirements and needs. Updated 9/5/17.