



HAPPY VALENTINE'S DAY

cheese fondue

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

Quattro Formaggio

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

Sparkling Gruyère

Gruyère, Raclette and Fontina cheeses blended with Champagne, chopped garlic, nutmeg and lemon.

White Truffle Cheddar

A savory blend of white truffle oil, our signature cheddar cheese blend, cream cheese and fresh chopped garlic.

Sommelier's Wine Pairings
Chateau Souverian Chardonnay,
California

salad

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

Caesar

Romaine lettuce, Parmesan cheese, croutons and Parmesan-dusted pine nuts, tossed with Caesar dressing.

Cherry Blossom

Baby salad greens with sun-dried cherries, candy-coated pecans and our Raspberry Walnut Vinaigrette.

Strawberry Caprese

Mozzarella, strawberries, Roma tomatoes, field greens, white balsamic glaze and honey roasted almonds.

Sommelier's Wine Pairings
Chef's Table Pinot Noir, Oregon

entrée*

All entrées include seasonal vegetables and signature dipping sauces.

St. Valentine's Combination

Cold Water Lobster Tail
Filet Mignon
Shrimp
Basil Pesto Chicken
Teriyaki-Marinated Sirloin
Wild Mushroom Sacchetti
79

Cupid's Combination

Garlic Pepper Sirloin
Memphis-Style BBQ Pork Medallion
Basil Pesto Chicken
Shrimp
Teriyaki-Marinated Sirloin
Wild Mushroom Sacchetti
69

• Add a lobster tail to your entrée. 10 •

Sommelier's Wine Pairings
Justin Cabernet Sauvignon, California

cooking styles

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

Bourguignonne

Canola Oil | Panko |
Sesame Tempura
Batter

Cast Iron Grill

Tabletop Grilling

Coq au Vin

Burgundy Wine |
Mushrooms | Scallions
| Garlic

Mojo

Caribbean-Inspired |
Garlic | Cilantro |
Citrus

Seasoned Court Bouillon

Seasoned Vegetable
Broth

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 dark chocolate and dulce de leche accented with coarse ground sea salt.

Raspberry Yin & Yang

Rich dark chocolate swirled with raspberry infused white chocolate.

Caramel Coconut

Creamy caramel and milk chocolate blended together and topped with coconut caramel cookie crumbles.

Sommelier's Wine Pairings
Banfi Rosa Regale, Italy

Multiple burner requests cannot be honored. No substitutions. Please, no sharing. Not valid with any other offer, discount, promotion, coupon nor will any Dip Certificates be applied to this menu offering. Please see store for complete details and restrictions.

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.