



## HAPPY VALENTINE'S DAY!

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### *cheese fondue*

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

#### **Tomato & Green Goddess**

Aged, medium-sharp cheddar and Emmenthaler Swiss cheeses combined with our creamy Green Goddess sauce, fresh-cut tomatoes, garlic, scallions and hot sauce.

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### *salad*

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

#### **Cherry Blossom**

Mixed baby salad greens topped with tart sun-dried cherries and sweet candy-coated pecans, served with our Raspberry Walnut Vinaigrette.

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### *entrée\**

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*Entrée includes seasonal vegetables and signature dipping sauces.*

#### **Cupid's Combo**

Cold Water Lobster Tails • Filet Mignon • Old Bay<sup>®</sup> Shrimp  
Brasa Chicken • Featured Pasta

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### *cooking styles*

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

#### **Voodoo**

Vegetable Broth | Garlic |  
Orange & Lime Juices | Cajun  
Spices

#### **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.*

#### **Choose one chocolate fondue to complete your meal.**

See our dessert menu for all the decadent details.

#### **\$65 per person**

Tax and gratuity not included.

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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.