



WE'RE

# Cheddar Together



## HAPPY VALENTINE'S DAY!

### cheese fondue

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

#### Lobster Imperial

Our classic cheddar cheese blended with succulent lobster, zesty horseradish and topped with scallions.

#### Zesty Cheddar

Horseradish, Worcestershire, dry mustard, cheddar, Swiss, black pepper, crisp bacon and chopped scallions.

#### Red Pepper Gorgonzola

Roasted red peppers, shallots, white wine and sherry with our Butterkäse and Fontina and bleu cheese.

### charcuterie board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives  
6.99 per plate

### salad

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

#### Strawberry Caprese

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

#### California Cobb

Romaine and iceberg lettuces, cheddar cheese, tomatoes, bacon, egg, avocado ranch dressing, scallions and croutons.

#### Bacon & Bleu Spinach

Spinach, tomatoes, egg, bacon, gorgonzola with buttermilk bleu cheese dressing.

### entrée\*

Entrée includes seasonal vegetables and signature dipping sauces.

#### Lover's Delight

Filet Mignon • Lemon Garlic Pork • Mojo Shrimp  
Roasted Garlic-Crusted Chicken • Jerk Teriyaki Sirloin • Ahi Tuna

• Add a lobster tail to your entrée. \$10.00 •

### cooking styles

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

#### Mojo

Caribbean-Inspired |  
Garlic | Cilantro |  
Citrus

#### Champagne

Champagne-infused  
Broth | Herbs | Spices |  
Mushrooms | Scallions

#### Seasoned Court Bouillon

Seasoned Vegetable  
Broth

#### Coq au Vin

Burgundy Wine |  
Mushrooms | Scallions  
| Garlic

#### Voodoo

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

### 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.

#### Truffle Milk Chocolate

Hazelnut-infused chocolate blended with toasted hazelnuts and crunchy wafers.

#### Caramel Apple

White chocolate swirled with rum-soaked Granny Smith apples, caramel and coarse sea salt.

#### Dark Mint Cookie

Dark chocolate swirled with crème de menthe and topped with chocolate mint cookie crumbles.

### sweet additions

Complement any of our decadent chocolate fondues with a slice of seasonal cheesecake, cream puffs, rolled gaufrettes and fresh berries! Complimentary

**\$69 per person**

Tax and gratuity not included.

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.