



FEBRUARY VALENTINE'S CELEBRATION

cheese fondue

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

Quattro Formaggio

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

charcuterie board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives
12.95 per plate (serves 2-3)

salad

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

Strawberry Almond

Sweet strawberries, honey roasted sliced almonds and crumbled feta placed atop mixed greens and finished with Raspberry Walnut Vinaigrette.

entrée*

All entrées include seasonal vegetables and signature dipping sauces.

The Vegetarian

Edamame
Wild Mushroom Sacchetti
Artichoke Hearts
Ginger Teriyaki Tofu
Vegetable Polpettes
Asparagus

Featured Entrée

Garlic & Wine Filet
Teriyaki-Marinated Sirloin
Buffalo Chicken
Lemon Garlic Shrimp
Mascarpone & Sundried Tomato Ravioli
Wild Mushroom Sacchetti

Child Entrée

All-Natural Breast of Chicken
Teriyaki-Marinated Sirloin
Shrimp
Chicken Potstickers

Ages 12 & Under Only

• Add a lobster tail to your entrée. 10.95 additional per tail •

cooking styles

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

Bourguignonne

Canola Oil | Panko | Sesame
Tempura Batter

Coq au Vin

Burgundy Wine | Mushrooms |
Scallions | Garlic

Mojo

Caribbean-Inspired | Garlic |
Cilantro | Citrus

chocolate fondue

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.

Wildberry Crush

Milk Chocolate, chocolate cake, wildberry fruit purée.

sweet additions

Complement any of our decadent chocolate fondues with a slice of seasonal cheesecake, cream puffs, rolled gaufrettes and fresh berries! 6.50 additional per plate (serves 1-2)

\$60 per adult - \$35 per child (12 & under)

Tax and auto 20% gratuity not included.

Pricing is for all four courses and includes Melting Pot Chocolate Wafers to take home per couple. Charcuterie boards, Lobster Tails and Sweet Additions are an additional charge.

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 foodborne illness.