## HINT:

The chocolate's better melted.

XOXO The Easter Bunny



## EASTER HAS NEVER BEEN SWEETER.

# cheese fondue

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

#### Prosciutto & Asparagus

Crisp asparagus, white wine and prosciutto combined with Gruyère, Fontina and Raclette cheeses.

Choose one cheese fondue from our dinner menu.

### salad

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

#### Choose one salad from our dinner menu.

Our signature salads are freshly prepared.

### entrée\*

Entrée includes seasonal vegetables and signature dipping sauces.

#### Featured Entrée

Herb-crusted Pork Medallion • Teriyaki-Marinated Sirloin • Shrimp Featured Pasta

### cooking styles

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

#### Coq au Vin

Burgundy Wine |

Mushrooms | Scallions

| Garlic

Tabletop Grilling

**Cast Iron Grill** 

**Mojo** Caribbean-Inspired | Garlic | Cilantro | Citrus Bourguignonne Canola Oil | Panko | Sesame Tempura Batter 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.

#### Salted Caramel Toffee

White chocolate swirled with dulce de leche and coarse sea salt, topped with buttery toffee bits See (

Choose one chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.

### \$39.95 per person

Tax and gratuity not included.

MELTINGPOT.COM **#FondueEffect** 

Before placing your order, please inform the owner, manager or your server 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 for foodborne illness.