

A 3.4% surcharge will be added to all checks.

GF | Gluten-Free



## 4-COURSE \$96 per couple

Courses are also offered a la carte.

## CHEESE FONDUE

**SMALL | \$22** serves up to 2  
**EACH ADDITIONAL PERSON \$11**

*Served with a variety of vegan friendly breads, apples and veggies. (264 cal per serving) Gluten-free dippers available upon request.*

**VEGAN CHEESE FONDUE** (275 cal per serving)  
Cheddar Style Shreds, Redbridge Gluten-Free Beer, Garlic, Spices GF

## SALAD \$7.50 each

*Served with your choice of Housemade Raspberry Walnut Vinaigrette or Oil & Balsamic.*

**VEGAN HOUSE** (91-165 cal per serving)  
Romaine, Iceberg, Tomatoes, Scallions GF

**VEGAN CALIFORNIA** (89-164 cal per serving)  
Mixed Greens, Tomatoes GF

## ENTRÉE \$25 per person

**VEGAN GARDEN POT** (339-410 cal per serving)  
Vegan Polpettes, Red Onion, Asparagus, Zucchini, Mushrooms,  
Veggie Potstickers, Mini Sweet Peppers, Artichoke Hearts  
*GF with substitutes for polpettes and potstickers*

## COOKING STYLES

**VEGAN**  
**BOURGUIGNONNE**  
European Style, Canola Oil GF

**MOJO**  
Caribbean-Inspired, Garlic,  
Cilantro, Citrus GF

**COURT BOUILLON**  
Seasoned Vegetable Broth GF

## CHOCOLATE FONDUE

**SMALL | \$22** serves up to 2  
**EACH ADDITIONAL PERSON \$11**

*Served with fresh strawberries, bananas, pineapple and 'Nana Pops. (154 cal per serving)*

**VEGAN CHOCOLATE FONDUE** (360 cal per serving)  
Dark Chocolate GF

Before placing your order, please inform your server if a person in your party has a food allergy or sensitivity. The gluten information provided on this menu is in cooperation with the Gluten Intolerance Group (GIG). We do not accept any responsibility for information which has not been verified by Melting Pot and GIG. Our canola oil is cholesterol free and contains 0g of trans fat. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Updated 2/2020.

VEGAN