

# FALL INTO LADIES' NIGHT

## cheese fondue

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

#### **Apple Cider Alpine**

Apple cider, garlic, lemon, black pepper, our Classic Alpine cheese blend and candy-coated pecans.

#### **Cranberry Bacon**

Gruyère, Raclette and Fontina with white wine, sweet cranberries, crisp bacon and honey roasted almonds.

Choose one cheese fondue from our dinner menu.

### charcuterie board -

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives 12.95 per plate

## salad

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

#### **The Melting Pot House**

Romaine & iceberg, cheddar, egg, tomatoes, croutons with sweet & tangy or peppercorn ranch dressing.

#### California

Baby salad greens, Roma tomatoes, candied pecans and Gorgonzola with Raspberry Walnut Vinaigrette.

Caesar

Romaine lettuce, Parmesan cheese, croutons and Parmesan-dusted pine nuts, tossed with Caesar dressing.

### entrée\*

Entrée includes seasonal vegetables and signature dipping sauces.

**Petite Combination** 

All-Natural Breast of Chicken • Shrimp • Terivaki-Marinated Sirloin

cooking styles -

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

**Cast Iron Grill Tabletop Grilling** 

Seasoned Court Bouillon Seasoned Vegetable Broth

Cog au Vin Burgundy Wine | Mushrooms | Scallions | Garlic

Moio Caribbean-Inspired | Garlic | Cilantro | Citrus

Bourauianonne Canola Oil | Panko | Sesame Tempura Batter

# 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.

#### Maple Flaming Turtle

A twist on one of our most popular. Milk chocolate, maple syrup and candied pecans, flambéed to perfection.

#### White Chocolate Pumpkin Pie

Our signature white chocolate blended with pure pumpkin purée and topped with shaved chocolate.

\$29.95 per person 4-courses \$19.95 Cheese, Salad, Chocolate

Shining Orchard Apple Pie Moonshine I Cinnamon Whisky I Apple Juice I Lemon Juice

## Pumpkin Pie Martini

Pumpkin Spice Liqueur I Goldschlager I Vanilla Vodka I Irish Cream

### White Ghost Martini

Choose one chocolate fondue

to complete your meal.

See our dessert menu for all the

decadent details.

Vanilla Vodka I Creme De Cacao White I White Chocolate Liqueur

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.