

HAPPY VALENTINE'S DAY

cheese fondue -

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

Cranberry Bacon

Garlic & Herb Quartet

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

Creamy garlic and herb cheese, Butterkäse, Fontina and goat cheese blended into white wine and topped with a squeeze of fresh lemon juice and scallions.

salad

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

Cherry Blossom

Mixed baby salad greens topped with tart sun-dried cherries and sweet candy-coated pecans, served with our Raspberry Walnut Vinaigrette.

entrée*

Entrée includes seasonal vegetables and signature dipping sauces.

St. Valentine's Combination

Old Bay* Scallops • Chimichurri Filet • Vanilla Rum Chicken Teriyaki-Marinated Sirloin • Featured Ravioli

• Add a lobster tail to your entrée. 10.95 •

cooking styles —

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

Coq au Vin

Mojo

Seasoned Court Bouillon

Bourguignonne

Burgundy Wine | Mushrooms | Scallions | Garlic Caribbean-Inspired | Garlic | Cilantro | Citrus

Seasoned Vegetable Broth

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.

Candy Bar

Rocky Road

Milk chocolate blended with chunky peanut butter, Butterscotch Schnapps, Bailey's Irish liqueur and caramel. A delicious blend of our dark chocolate, marshmallow cream and candied pecans.

\$134.95 per couple

Tax and 18% gratuity not included