



HAPPY VALENTINE'S DAY!

cheese fondue

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

Sparkling Gruyère

Gruyère, Raclette and Fontina cheeses blended with Champagne, chopped garlic, nutmeg and lemon.

Green Goddess Cheddar

Lager beer, garlic and our Green Goddess with our cheddar and Swiss cheese blend and black pepper.

Bourbon Bacon Cheddar

Cheddar cheese, lager beer, mustard powder, garlic, bacon, Worcestershire and a splash of bourbon.

charcuterie board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives

salad

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

Apple Bacon Spinach

Spinach, crimini mushrooms, sweet and spicy pecans, hard-boiled egg, green apples and apple bacon vinaigrette.

Caesar

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

The Melting Pot House

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

entrée*

Entrée includes seasonal vegetables and signature dipping sauces.

Cupid's Feast

Cold Water Lobster Tail • Filet Mignon • Teriyaki-Marinated Sirloin Shrimp • All-Natural Breast of Chicken • Mascarpone & Sundried Tomato Ravioli

cooking styles

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

Coq au Vin

Burgundy Wine | Mushrooms | Scallions | Garlic

Seasoned Court Bouillon

Seasoned Vegetable Broth

Mojo

Caribbean-Inspired | Garlic | Cilantro | Citrus

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.

White Chocolate Crème Brûlée

Our fondue version of this classic French dessert including white chocolate and caramelized sugar.

Dark & Dulce

A classic flavor combination featuring dark chocolate and dulce de leche accented with coarse ground sea salt.

Caramel Nut

Milk chocolate and caramel swirled with crunchy peanut butter.

sweet additions

Complement any of our decadent chocolate fondues with a slice of seasonal cheesecake, cream puffs, rolled gaufrettes and fresh berries!

\$130 per couple

Champagne Toast served with dessert. Tax and gratuity not included.

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 foodborn illness.