

# **NATIONAL CHEESE LOVER'S DAY!**

# cheese fondue

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

#### Bacon & Brie

Baby brie, our creamy Classic Alpine cheeses, white wine, bacon, lemon juice, pepper and scallions.

#### Bourbon Bacon Cheddar

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

### Loaded Baked Potato Cheddar

Cheddar cheese blend, our Green Goddess, Garlic & Wine Seasoning, potatoes, bacon and scallions.

### charcuterie board -

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives 8.95 per plate

## salad

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

#### **Bacon & Bleu Spinach**

Spinach, tomatoes, egg, bacon, gorgonzola with buttermilk bleu cheese dressing. California

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

### **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.

### **Featured Entrée**

Mascarpone & Sundried Tomato Ravioli • Teriyaki-Marinated Sirloin • All-Natural Breast of Chicken

Shrimp

### cooking style

Our entrées will be prepared with the premium cooking style listed below.

#### 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.

#### Strawberry Mascarpone Shortcake

Coconut Rum

Our milk chocolate laced with mascarpone cheese and coconut rum.

#### **Dark with Berries & Cream**

Tart wildberry puree and mascarpone cheese blended into our decadent dark chocolate.

Silky, smooth white chocolate mixed with creamy mascarpone and tart strawberry purée.

> \$29.95 per person 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 foodborne illness.