



TEACHER'S APPRECIATION WEEK

cheese fondue

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

Classic Alpine

Gruyère, Raclette and Fontina melted with white wine, garlic and fresh nutmeg.

Spinach Artichoke

Fontina and Butterkäse melted with fresh spinach, artichoke hearts and garlic.

Fiesta

Cheddar cheese blend with lager beer, jalapeño peppers and salsa made as spicy as you like.

salad

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

Caesar

Crisp romaine lettuce, shredded Parmesan cheese, crispy croutons and an added touch of Parmesan-dusted pine nuts, with Caesar dressing.

California

Mixed baby salad greens, Roma tomatoes, candied pecans and Gorgonzola cheese with Raspberry Walnut Vinaigrette.

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.

Dark & Dulce

A classic flavor combination featuring our bittersweet dark chocolate and sweet, thick dulce de leche accented with coarse ground sea salt.

Choose one chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.

\$24.95 per person

Tax and gratuity not included.

Add an entree for \$14.95 – Ask your server!

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.