



## HAPPY VALENTINE'S DAY

### cheese fondue

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

#### Alpine Au Vin

Gruyère, Raclette, Fontina melted with red & white wines, garlic and mushrooms.

#### Spinach Artichoke

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

#### Lobster Thermidor

Gruyère, Raclette and Fontina with white wine, cognac, lobster, shallots and lemon.

### 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.

#### Caprese

Mixed field greens topped with fresh mozzarella, vine-ripened tomatoes and fresh basil, finished with an imported balsamic glaze.

#### Marcona Almond & Arugula

Baby Arugula, spring mix, roasted yellow peppers, red onion, Marcona almonds and an oven roasted tomato vinaigrette

### entrée\*

All entrées include seasonal vegetables and signature dipping sauces.

#### Cupid's Feast

Filet Mignon Florentine  
Honey Dijon Chicken  
Featured Pasta  
Scallops  
Shrimp

#### Cupid's Combo

Cold Water Lobster Tail  
Filet Mignon  
Honey Dijon Chicken  
Featured Pasta  
Shrimp

#### The Vegetarian

Thai Peanut-marinated Tofu  
Asparagus  
Featured Ravioli  
Artichoke Hearts  
Featured Pasta  
Vegetable Polpettes

### cooking styles

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

#### Champagne

Champagne-infused Broth | Herbs | Spices | Mushrooms | Scallions

#### Bourguignonne

Canola Oil | Panko | Sesame  
Tempura Batter

#### Mojo

Caribbean-Inspired | Garlic | Cilantro | Citrus

#### Coq au Vin

Burgundy Wine | Mushrooms | Scallions | Garlic

### 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.

#### Mexican Chocolate Flambée

Milk chocolate with Kahlúa® and cayenne pepper, flambéed tableside and topped with a dash of cinnamon.

#### Choose one chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.

#### Heaven in a Pot

A divine combination of white chocolate, marshmallow fluff, caramel and Chambord® flambéed to perfection.

**\$99.95 per person**

\$74.95 February 11-13 & 15-18. Tax and gratuity not included.

#### Big Love | Limited Availability

Couples cocktail served in a 44oz martini glass and with a lot of love! \$29.95

#### Rosa Regale

Blush sparkling wine with a hint of sweetness, perfect to set the mood. \$40

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.

