



EXPERIENCE A

# WORLD CHAMPION

## THE WORLD'S BEST CHEESE IS BACK!

Our fondue features Roth® Grand Cru® Surchoix, the 2016 World Champion and the first American winner in 28 years! This nutty Alpine-style cheese is aged for 9 months – enjoy it while it lasts.

### 4-COURSE EXPERIENCE

Savor the World's Best Cheese as part of a limited edition 4-course meal. \$39.95 per person.

#### WORLD CHAMPION CHEESE FONDUES

Choose from three Grand Cru Surchoix recipes!

##### ORIGINAL WORLD CHAMP *GF*

Melted with white wine, shallots, Dijon and scallions

##### SHERRY CHERRY *GF*

Melted with sherry, fresh spinach, sherry-infused cherries, scallions and almonds

##### BACON & MUSHROOM *GF*

Melted with white wine, crispy bacon, mushrooms, garlic and scallions

#### THE MELTING POT HOUSE SALAD

Romaine and iceberg, cheddar cheese, tomatoes, croutons and sliced egg with choice of housemade dressings: sweet & tangy or peppercorn ranch

*GF - without croutons*

#### THE CLASSIC ENTRÉE\*

Certified Angus Beef® sirloin, Memphis-style dry rub pork, shrimp, herb-crusted chicken breast and teriyaki-marinated sirloin

*GF - request substitute for teriyaki sirloin and herb chicken*

Coq au Vin, recommended cooking style \$4.95 PER POT *GF*

#### CHERRY CRUMBLE FONDUE

White chocolate melted with tart dried cherries, topped with cookie-butter crumbles, whipped topping and a Filthy Black Cherry

*GF - request no cookie crumbles*



\*Our fondue-style service may result in the undercooking of certain ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. Our canola oil is cholesterol-free and contains 0g of trans fat. Please inform your server if you are gluten-free when ordering.

The Melting Pot  
FONDUE RESTAURANT





# Best IN GLASS



We've set the bar high with our new Best in Glass cocktails! Crafted from the finest ingredients, each is as unforgettable as our fondue experience.

## OLD FASHIONED

### MODERN GF

A blend of Knob Creek Rye Whiskey, 18.21 Earl Grey Bitters and a brown sugar cube topped with an orange twist and a Filthy Black Cherry. Served chilled with a single large ice cube. \$9.25

### CLASSIC GF

A blend of Jim Beam White Label Bourbon, bitters and a brown sugar cube topped with an orange twist and a Filthy Black Cherry. \$8.25

## AUTHENTIC MAI TAI GF

Jamaican Appleton Estate Reserve Rum, Cointreau Orange Liqueur and Liber & Co. Orgeat shaken with ice and topped with lime juice. \$8.75

### TMP'S G&T GF

Dry gin from The Botanist, Liber & Co. Spiced Tonic Syrup, sparkling soda water and lime juice, garnished with basil, lemon and juniper berries. \$8.75

TMP's  
G&T

BEE's  
TEA

AUTHENTIC  
MAI TAI

FRESHLY-PICKED  
MARGARITA

CLASSIC  
OLD FASHIONED

MELTING POT  
MULE

MODERN  
OLD FASHIONED

## MELTING POT MULE GF

Absolut Vodka and Domaine de Canton Ginger Liqueur with fresh mint and lime and topped with ginger beer. \$8.75

Take home The Melting Pot Mule mug for only \$12.95

## FRESHLY-PICKED MARGARITA GF

Avion Silver Tequila, Solerno Blood Orange and Cointreau Orange Liqueurs shaken with agave nectar and topped with fresh lime, lemon, orange and grapefruit juices. \$8.25

## THE BEE'S TEA (SPIRIT-FREE) GF

Iced tea with freshly-squeezed orange juice, honey, lavender syrup and a spritz of lemon. \$4.95

GF=Gluten Free

This menu and the information on it is provided by The Melting Pot, in cooperation with the Gluten Intolerance Group (GIG), as a service to our guests. The Melting Pot and GIG assume no responsibility for its use and any information that has not been verified by The Melting Pot. Guests are encouraged, to their own satisfaction, to consider this information in the light of their individual requests and needs. Updated 4/11/18.