

# Romantic Fondue For Two

**Classic: \$170 for Two**

**Premium: \$200 for Two**

*Comes with all options, choice of beverage for each course. No substitutions.*

## Classic Four Cheese Fondue

### FIRST COURSE

Saffron Forelle Pear Salad  
Forelle Pear Poached in Moscato, Humboldt Goat Cheese, Radicchio, Candied Walnuts, Passion Fruit Vinaigrette  
Breadbasket: Walnut Raisin Baguette, Rustic Bread

### SECOND COURSE

Sichuan Crusted Salmon | Thai Red Curry Sauce  
Painted Hills Farm Filet Mignon | Red Wine Demi  
Herb Crusted Chicken Breast | Tarragon Au Jus

### SIDES

Potato Leek Gratin  
Irwin Wild Mushroom Risotto | Black Truffle  
Roasted Glazed Vegetables

### BEVERAGES

*Choice of per person*  
House Red or House White

## Dark Chocolate Fondue

*Comes with all following accompaniments*

Seasonal Fruit Skewers | Fresh Berries | Bombolonis  
| Cheesecake Pops | Valentine's Cookies |  
Toasted Marshmallows & Graham Cracker

### BEVERAGES

*Choice of per person*  
My Funny Valentine Bellini  
Or  
House Sparkling Wine

## Classic Four Cheese Fondue

### FIRST COURSE

Saffron Forelle Pear Salad  
Forelle Pear Poached in Moscato, Humboldt Goat Cheese, Radicchio, Candied Walnuts, Passion Fruit Vinaigrette  
Breadbasket: Walnut Raisin Baguette, Rustic Bread

### SECOND COURSE

Jumbo Lump Crab Cakes | Cornichon Tartar Sauce  
Painted Hills Farm Filet Mignon | Red Wine Demi  
Maine Lobster Tail | Dijonaise

### SIDES

Potato Leek Gratin  
Irwin Wild Mushroom Risotto | Black Truffle  
Roasted Glazed Vegetables

### BEVERAGES

*Choice of per person*  
House Red or House White

## Dark Chocolate Fondue

*Comes with all following accompaniments*

Seasonal Fruit Skewers | Fresh Berries | Bombolonis  
| Cheesecake Pops | Valentine's Cookies |  
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### BEVERAGES

*Choice of per person*  
My Funny Valentine Bellini  
Or  
House Sparkling Wine

## CHEF'S SUGGESTIONS

*Elevate Your Experience*

Grilled Jumbo Shrimp | For 3 add \$10 // For 5 add \$16

**Due to limited capacity, we ask that all reservations adhere to a 2 hour time limit.  
Thank you for dining with us today!**

\* Menu items may contain raw or undercooked meat, seafood, or shellfish. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.