

Extravaganza Non Fondue Prix-Fix

Non-Fondue Special (\$49 per person)

Choice of any Appetizer

Choice of any Entree

Choice of any Dessert

APPETIZERS

French Onion Soup

Duet of Foie Gras - Pan seared foie gras and homemade foie gras torchon, marinated prunes in aged port, served with baguette & cornichons

Escargots en Casserole - escargots sauted in creamy pesto parmesan sauce

Tomato & Grilled Eggplant Napoleon - fresh tomatoes & grilled eggplant layered with buffalo mozzarella, extra virgin olive oil and balsamic glaze

Wine Cellar Salad - baby greens topped with hearts of palm, crumbled eggs, tomatoes & shaved parmesan with house vinaigrette

Poached Pear and Bulgarian Goat Cheese Salad -served over baby greens with roasted walnuts in a light lemon vinaigrette

Pan Seared jumbo shrimps - served over Asian vegetable dumplings with a bearnaise gratinee

ENTREES

Thierry's Chicken* - pan seared chicken, cured ham, mozzarella, roasted red peppers, artichoke hearts, in a white wine butter sauce

Steak Frites* - grilled 10 oz. sirloin steak served over potato allumettes with bearnaise sauce

Lobster Ravioli - topped with grilled shrimp & sea scallops with fresh ricotta, basil, white wine, tomato sauce

Mushroom Ravioli - parmesan, fresh basil, mushroom creme sauce

Lamb chops* -oven baked lamb chops with a mushroom rosemary demi-glace reduction, garnished with potato allumettes

Braised Rabbit - marinated in mustard, tarragon, garlic, shallot, white wine and olive oil slow cooked with black olives and Peruvian potato

Beef Bourguignon - stewed beef with carrots, mushrooms, red wine, onions and lardons served with scalloped potatoes

Wild Boar Sausage - sautéed with artichoke hearts, roasted red peppers, onions in a white wine, tomato, basil creme sauce over house mashed or garlic-mashed potatoes

Filet of Sole - pan seared in an almond mushroom creme sauce, served over a baked potato

*Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
Please advise your server of any food allergies or dietary restrictions.

DESSERTS (fondues for 2)

Twister

Milk Chocolate, Caramel and Almonds

Classic Milk, Dark or White Chocolate

Marshmallow Dream

Marshmallows topped with Milk Chocolate and crumble Butter Cookie

Full Moon

White Chocolate & Mango Puree topped with Orange Liquor

50/50

Half dark and half white chocolate

Caramel & Dolce de Leche Fondue

Maui's Joy

Dark, Milk or White Chocolate with Coconut Flakes & Pineapple Chips

PB & J

Dark Chocolate & Peanut Butter with Strawberry Swirl