Extravaganzia Fondue Prix-Fixe

Fondue Special (for 2) \$110

Choice of one cheese Fondue or Raclette for 2 Choice of five meats item from the Entrée Fondue categories Choice of any Dessert

Cheese Fondues & Raclettes

CHEESE FONDUES FOR 2 (serves 2 people)

Classic - gruyere & emmentale cheeses melted with cracked black pepper in white wine & brandy

French Gruyere - gruyere cheese melted with sauteed onions, roasted garlic, spices with cracked

black pepper in white wine & brandy

Formaggio - mozzarella & gruyere cheeses, roasted peppers, black pepper, lemon juice white wine & brandy

Brittany - artichoke hearts, shallots, white wine & brandy

Queso - cheddar cheese, fresh cilantro, roasted peppers, sweet onions, white wine & brandy
Cheddar Melt - cheddar cheese melted with cracked black pepper, white wine & brandy
Savoyard - emmentale and gruyere cheeses blended with mushrooms, cubed ham, white wine &
brandy

Traditional Gorgonzola - gorgonzola, emmentale, gruyere cheeses blended with Italian parsley, white wine & brandy

RACLETTES FOR 2 (serves 2 people)

Classic Swiss - melted over potatoes and ham

Raclette en Robe Chambre - stuffed with prosciutto, potatoes & French cornichons

Shrimp & Scallop Scampi - topped with poached tomatoes & basil

Vegetarian - with vegetables of the day

Savoyard - mushrooms & ham with garlic

Chicken - sautéed chicken with garlic, roasted red peppers & white wine

Entree Fondues

Choice of cooking styles - Traditional Oil or House Vegetable Broth

Asian Style* - marinated beef, pork loin & chicken with chili sauce & teriyaki sauce
Back bay Fondue* - tiger shrimp & calamari marinated with white wine, dill & garlic
Beef Tenderloin* - marinated beef with horseradish sauce & brown sugar balsamic glaze
Chicken* - marinated chicken with lime, dill and dijon mustard
Pheasant sausage - marinated pheasant with mushrooms & red wine
Chef's Fondue* - beef, sausages & chicken not marinated
Vegetable fondue- broccoli, mushroom, carrot& zucchini
Cape cod fondue fish of the day (please ask your server)

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 ${\bf PB} \ {\bf \&} \ {\bf J}$

Dark Chocolate & Peanut Butter with Strawberry Swirl