



## Dine Downtown 2016

### cheese fondue

Choose one cheese fondue below or from our dinner menu. Each cheese fondue comes with artisan breads and seasonal vegetables for dipping.

#### Green Goddess Cheddar

Lager beer, garlic and our Green Goddess with our cheddar and Swiss cheese blend and black pepper.

#### Spinach Artichoke

Fontina and Butterkäse cheeses, spinach, artichoke hearts and garlic.

#### Wisconsin Trio

Fontina, Butterkäse and Gorgonzola cheeses with white wine, scallions and a hint of sherry.

### entrée\*

All entrées include seasonal vegetables and signature dipping sauces.

#### Selection 1

Herb-crusted Chicken  
Pacific White Shrimp  
Filet Mignon  
Spinach & Artichoke Ravioli

#### Selection 2

Teriyaki-Marinated Sirloin  
Honey Orange Duck Breast  
Memphis-Style BBQ Pork Medallion  
Wild Mushroom Sacchetti

#### The Vegetarian

Thai Peanut-marinated Tofu  
Asparagus  
Artichoke Hearts  
Baby Portobello Mushrooms  
Spinach & Artichoke Ravioli  
Wild Mushroom Sacchetti

### cooking styles

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

#### Seasoned Court Bouillon

Fresh seasoned vegetable broth. (complimentary)

#### Mojo

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair. 5 per pot

#### Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms. 6 per pot

#### Bourguignonne

European-style fondue in cholesterol-free / 0g trans-fat canola oil. 6 per pot

### chocolate fondue

For a perfect ending to the experience, indulge in delicious chocolate fondue served with fresh strawberries, blondies, bananas, pineapple, marshmallow treats, pound cake and brownies for dipping.

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

See our dessert menu for all the decadent details.

### \$35 per person

This menu is priced per person. Must order per person. Price includes three-course dinner and \$1 donation to the Food Literacy Center. Sales tax and gratuity not included. Not valid with any other promotions or discounts.

### OPTIONAL WINE FLIGHT

Boeger Pinot Gris • Boeger Barbera • Boeger Primitivo • Boeger Moscato  
3-ounce pour of each: \$15 per flight

Before placing your order, please inform the owner, manager or your server 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 for foodborne illness.