



T A S T I N G   R O O M

## *How to Fondue*

### STEP 1- SELECT CHEESE

#### **CLASSIC WHITE**

NUTTY GRUYERE AND CLASSIC SWISS CHEESE, W/A HINT OF DRY WHITE WINE, LEMON, NUTMEG AND KIRSCH. 17

#### **CHEDDAR ALE**

VERMONT CHEDDAR AND SWISS CHEESES, HEARTILY SPIKED W/ DENALI BREWING CO.'S TWISTER CREEK IPA. 17

#### **SPICY JACK**

PEPPERJACK AND WHITE CHEDDAR, SPICED W/ DRY WHITE WINE, PEPPER, AND HABENERO. 17

#### **BOLD 'N BLEU**

MELLOW HAVARTI AND TANGY BLEU CHEESE, BLENDED W/ DRY WHITE WINE, THYME, AND GREEN ONION. 17

### STEP 2- SELECT DIPPERS \*

#### **CHOOSE (2)**

RAW PLATE: ASPARAGUS, BROCCOLI, SWEET PEPPERS  
BAKED HERB POTATOES  
ROASTED CREMINI MUSHROOMS  
MINI HERB BISCUITS  
APPLE AND PEAR  
(ADDITIONAL PLATES ADD 3)

#### **CHOOSE (1)**

ITALIAN COLD CUTS  
SPICY REINDEER SAUSAGE  
BACON WRAPPED ROASTED JALAPEÑOS  
MARINATED ANCHO PEPPER STEAK TENDERLOIN ADD 3  
JAMESON SWEET GLAZED PORK MEDALLIONS ADD 3  
(ADDITIONAL PLATES ADD 5)

\*ALL CHEESE FONDUES SERVED WITH BREAD

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## *Chocolate Fondue*

#### **CAMPFIRE**

SEMI-SWEET CHOCOLATE AND BAILEYS FONDUE, TOPPED W/ GRAHAM CRACKER CRUMBLES AND SERVED W/ JUMBO PUFFED MARSHMALLOWS, CRISPY RICE SQUARES, AND OATMEAL PEANUT BUTTER BITES. 14

#### **APOTHIC DARK**

CHOCOLATE AND APOTHIC DARK RED WINE FONDUE, SPICED W/ CINNAMON, NUTMEG, AND STAR ANISE. SERVED W/ AN ARRAY OF FRESH FRUITS AND SHORTBREAD FOR DIPPING. 16