

FONDUE *into* FALL

3 COURSES
$35† PER PERSON

4 COURSES
$59† PER PERSON

Cozy up with rich, savory fall flavors crafted for comforting dips and shared moments.

Cranberry Pecan Cheese Fondue

Butterkäse and Fontina, Apple Cider, Cherrywood Smoked Ham, Dried Cranberries, Candied Pecans, Scallions *(393 cal per serving)*
Served with artisan bread, fresh fruit, and veggies (549 cal per serving)

Apple Almond Salad

Spring Mix, Honey-Roasted Almonds, Apple Slices, Gorgonzola Crumbles, Apple Mustard Vinaigrette *(100 cal)*

Pumpkin Spice White Chocolate Fondue

The Buttery Flavor of White Chocolate Fondue, Spiced Pumpkin Purée, Pumpkin-Spiced Caramel, Autumn-Spiced Graham Cracker Crunch, Whipped Topping *(160 cal per serving)*

Entrée Fondue

AVAILABLE WITH 4-COURSE EXPERIENCE ONLY

Select any entrée from the À La Carte menu, then prepare your entrée in the fondue cooking style of your choice, one per cooktop. *Entrée fondues are served with seasonal veggies and signature sauces (117-186 cal per serving)*

STEAK LOVERS ENTRÉE SELECTION +$4 PER PERSON

Scan for Allergen Information & Fondue Cook Timer

Minimum purchase of two required for 3- and 4-course experiences.