

# RESTAURANT WEEK

## at The Melting Pot

Albany \$20.16, Select 3-Course Dinner

### cheese fondue

Please choose one cheese fondue. Each cheese fondue comes with artisan breads and seasonal vegetables for dipping.

#### Red Pepper Gorgonzola

Roasted red peppers, shallots, white wine and sherry with our Butterkäse and Fontina and bleu cheese.

#### Bourbon Bacon Cheddar

Cheddar cheese, lager beer, mustard powder, garlic, bacon, Worcestershire and a splash of bourbon.

#### Classic Alpine

Gruyère, Raclette and Fontina melted with white wine, garlic and fresh nutmeg.

### premium cheese fondue dippers

Complement any of our award-winning cheese fondues with a selection of artisanal Italian meats. Ask your server for details! \$4 per plate

### salad

Enjoy one of our delicious salads each featuring one of The Melting Pot's signature dressings.

#### Caesar

Crisp romaine lettuce, shredded Parmesan cheese, crispy croutons and an added touch of Parmesan-encrusted pine nuts, with Caesar dressing.

#### The Melting Pot House

Romaine and iceberg lettuce, cheddar cheese, tomatoes, crispy croutons and egg with your choice of Peppercorn Ranch Dressing or sweet and tangy House Dressing.

### entrée\*

Our chef invites you to create your own combination entrée by selecting any ADD ON PICK 3 FOR \$12 from the individual items below. All entrées include seasonal vegetables and signature dipping sauces.

#### Atlantic Salmon

#### Spicy Thai Teriyaki Sirloin

#### Teriyaki-marinated Sirloin

#### Herb-crusted Chicken

#### Mascarpone & Sundried Tomato Ravioli

#### Pacific White Shrimp

#### Wild Mushroom Sacchetti

• Add a lobster tail to your entrée. \$9 •

### 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. \$4 per pot

#### Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms. \$4 per pot

### chocolate fondue

Please choose one chocolate fondue. Enjoy fresh strawberries, blondies, bananas, pineapple, marshmallow treats, pound cake and brownie for dipping with your choice of the following chocolate fondues.

#### Caramel Toffee Crunch

Creamy milk chocolate blended with caramel and topped with crunchy Heath Bar™ pieces.

#### Dark Mint Cookie

Dark chocolate swirled with crème de menthe and topped with chocolate mint cookie crumbles.

#### Pure Chocolate

For the fondue purist, we offer milk, dark or white chocolate melted to decadent perfection.

### enhance your dipper plate

Complement any of our decadent chocolate fondues with a slice of seasonal cheesecake, cream puffs, rolled gaufrettes and fresh seasonal berries! \$4 per plate

**\$20.16 per person for Salad, Cheese, and Chocolate Fondue**

This menu is priced per person. Tax and gratuity not included.

Make it a Four Course Dinner by Adding on a Create Your Own Entree for \$12 Per Person

Select 5 oz Glasses of Wine  
\$5

Love Martini  
\$5

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.

The Melting Pot  
a fondue restaurant