

GF | Gluten-Free



4-COURSE

\$88 per couple

\$44 per person

Courses are also offered à la carte.

CHEESE FONDUE

SMALL | \$19 serves up to 2

EACH ADDITIONAL PERSON \$9.50

Served with a variety of vegan friendly breads, apples and veggies. (264 cal per serving) Gluten-free dippers available upon request.

VEGAN CHEESE FONDUE (275 cal per serving)

Cheddar Style Shreds, Vegetable Bouillon, Garlic, Spices GF

SALAD

\$6 each

Served with your choice of Housemade Raspberry Walnut Vinaigrette or Oil & Balsamic.

VEGAN HOUSE (91-165 cal per serving)

Romaine, Iceberg, Tomatoes, Scallions GF

VEGAN CALIFORNIA (89-164 cal per serving)

Mixed Greens, Tomatoes GF

ENTRÉE

\$23 per person

VEGAN GARDEN POT (339-410 cal per serving)

Vegan Polpettes, Red Onion, Asparagus, Zucchini, Veggie Potstickers, Mini Sweet Peppers, Artichoke Hearts
GF with substitutes for polpettes and potstickers

COOKING STYLES

VEGAN

BOURGUIGNONNE

European Style, Canola Oil GF

MOJO

Caribbean-Inspired, Garlic, Cilantro, Citrus GF

CAST IRON GRILL

Tabletop Grilling GF

COURT BOUILLON

Seasoned Vegetable Broth GF

CHOCOLATE FONDUE

SMALL | \$19 serves up to 2

EACH ADDITIONAL PERSON \$9.50

Served with fresh strawberries, bananas, pineapple and 'Nana Pops. GF (154 cal per serving)

VEGAN CHOCOLATE FONDUE (360 cal per serving)

Dark Chocolate GF

VEGAN

Before placing your order, please inform your server if a person in your party has a food allergy or sensitivity. The gluten information provided on this menu is in cooperation with the Gluten Intolerance Group (GIG). We do not accept any responsibility for information which has not been verified by Melting Pot and GIG. Our canola oil is cholesterol free and contains 0g of trans fat. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Updated 2/2020.