



## *Swiss Fondue*

*\$32.00 per person*

### **First Course**

#### **Cheese Fondue**

*A Rich Blend of Gruyere and Fontina Cheeses, served with Pumpernickel and Ciabatta Breads, soft pretzel and Balsamic Roasted Vegetables*

*Escargot option \$7.00*

### **Second Course**

#### **Green Garden Salad**

*Organic Mixed Greens, Red Onions, Cherry Tomatoes,  
Julienne Carrots, Beets and Cucumbers  
Served with a trio of dressings at your table*

### **Third Course**

#### **Fondue Oil Pot**

*Beef Tenderloin, Premium Duck Breast and Black Tiger Shrimp  
served with Horseradish, Cocktail, Remoulade, Plum  
and German Mustard Sauces for Dipping  
Also served with Red Cabbage or Spaetzle*



## **Fourth Course**

### **Grapes Devonshire**

*Fresh Red Grapes, Sweetened Devonshire cream, Strawberries, Brown Sugar  
and Mint*

### **Chocolate Fondue (Option) for Two \$10.00**

*Warm Rich Milk Chocolate Ganache, Fresh Fruit, Marshmallows and Pound  
Cake*

## **Beverage Options**

**House Wine Option \$15.00pp (3 glasses) or \$6.00 per glass**

### **First Course**

*Beringer Stone Cellar - Pinot Grigio - California*

### **Second Course**

*Beringer Stone Cellar - Chardonnay - California*

### **Third Course**

*Beringer Stone Cellar - Cabernet or Merlot - California*



**Regional Wine Option \$18.00pp (3 glasses) or \$7.00 per glass**

**First Course**

*Blue Nun - White Wine - Germany*

**Second Course**

*Huber Gruner Veltliner - White Wine - Austria*

**Third Course**

*Caldora Montepulciano - Red - Italy*

**German Bier Option \$18.00pp (3 bottles) or \$7.00 per glass**

**First Course**

*Warsteiner Venum - Pilsner - Since 1753*

**Second Course**

*Hacker-Pschorr - Munich Gold Lager - Since 1321*

**Third Course**

*Spaten Optimator - Doppel Bock - Since 1397*

*A service charge will be added on groups of 10 or more on total bill  
All service charges are the sole property of **The Lowell Inn***

