



FONDUE DINNER

\$42.50 PER PERSON

Reservations Required
10 Years and Older

FIRST COURSE - CHEESE FONDUE

A Rich Blend of Gruyere and Fontina Cheeses, Served with
Marble Rye & Ciabatta Breads, Soft Pretzels
and Balsamic Roasted Vegetables.

****ESCARGOT OPTION**

Succulent Snails broiled in Shallot-Garlic Butter with Herb Bread Crumbs and Saffron Aioli
\$14.00

Or May Be Substituted for Cheese Fondue.

**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*, Maple Leaf Farms Duck Breast* and Shrimp
Served with Horseradish, Cocktail Sauce, Remoulade,
Plum and German Mustard Sauces for Dipping.
Your Choice of Red Cabbage or Spaetzle.

**FOURTH COURSE - GRAPES DEVONSHIRE

Fresh Red Grapes, Sweetened Devonshire
Cream, Strawberries, Brown Sugar and Mint.

CHOCOLATE FONDUE FOR 2 OPTION

Warm Rich Chocolate Ganache, Fresh
Fruit, Marshmallows & Pound Cake.

Add for \$14.00

Please allow 24 Hrs. Notice for Cancellations & Dietary Restrictions

\$10 Penalty Per Person for No Shows or Same Date Changes to Fixed Fondue Menu.

FOOD ALERT

*The items are cooked to order & may be served raw or under cooked, consuming raw or under cooked, meats, poultry seafood shellfish or eggs may increase your risk of food-borne illness

ALLERGIES

**GLUTEN FREE AVAILABLE UPON REQUEST (In some cases underlined item will be eliminated to make it gluten free)
The Lowell Inn May Use the Following Ingredients: Peanuts; Eggs; Soy; Tree Nuts; Wheat; Dairy Products; Fish and Shellfish.
Please be Aware That All Products May Have Had Cross-Contact with These Ingredients.

GOOD TO KNOW

18% Service Charge Will Be Added to All Food and Beverages for Groups of 8 or More
All Service Charges Are the Sole Property of The Lowell Inn
All Consumptions at The Lowell Inn Are Subject to a City Parking Ramp Fee of 1% Regardless of the Use of It
Sorry NO CHECKS AND NO OUTSIDE FOOD OR BEVERAGES
Menu items and prices are subject to change without notice.
Ordering Items on This Menu Represents an Agreement to The Above Terms



FONDUE DINNER

DOMESTIC WINE FLIGHT OPTION (3 GLASSES)

\$15.00 pp

FIRST COURSE

Pinot Grigio, Beringer Stone Cellars – California

SECOND COURSE

Chardonnay, Beringer Stone Cellars – California

THIRD COURSE

Cabernet or Merlot, Beringer Stone Cellars – California

(\$7.00 per glass ala carte)

IMPORTED WINE FLIGHT OPTION (3 GLASSES)

\$18.00 pp

FIRST COURSE

Riesling, Leonard Kreuzsch – Germany

SECOND COURSE

Huber Gruner Veltliner, Laurenz, 'Singing V' – Austria

Third Course

Montepulciano D'Abruzzo, Caldora – Italy

(\$8.00 per glass ala carte)

LOCAL ALES BY LIFT BRIDGE - BEER FLIGHT OPTION (3 BOTTLES)

\$12.00 pp

FIRST COURSE

Farm Girl Saison – Belgian Pilsner – Stillwater, MN

SECOND COURSE

Crosscut Pale Ale – Stillwater, MN

THIRD COURSE

Seasonal Lift Bridge – Stillwater, MN

(\$5.00 per bottle ala carte)

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11/01/16