

2019 Fondue Dinner

\$45.00 PER PERSON, 10 YEARS OLD & UP

First Course

Cheese Fondue

A rich blend of gruyere & fontina cheeses, served with marble rye & ciabatta breads, soft pretzels & balsamic roasted vegetables

+ Substitute the escargot option for \$15.00- Succulent snails broiled in shallot-garlic butter with herb bread crumbs and saffron aioli

Second Course

Green Garden Salad

Organic mixed greens, red onions, cherry tomatoes, julienne carrots, beets & cucumbers. Served with a trio of dressings.

Third Course

Fondue Oil Pot

Beef tenderloin, Maple Leaf Farms duck breast & shrimp served with horseradish, cocktail sauce, remoulade, plum & 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 & mint

Dessert Option

Chocolate Fondue for 2 \$15.00

Warm rich chocolate ganache, fresh fruit, marshmallows & pound cake

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.

The Lowell Inn May Use the Following Ingredients: Peanuts; Eggs; Soy; Tree Nuts; Wheat; Dairy Products; Fish and Shellfish.

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 accepted and no outside food or beverages.