



# 2020 Fondue Dinner

\$47.00 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** ..... \$14.75

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.*

## *Domestic Wine Flight Option*

\$18.00 PER PERSON

### **First Course**

Pinot Grigio, Beringer Stone Cellars – California

### **Second Course**

Chardonnay, Beringer Stone Cellars – California

### **Third Course**

Cabernet or Merlot, Beringer Stone Cellars – California

## *Imported Wine Flight Option*

\$21.00 PER PERSON

### **First Course**

Riesling, Leonard Kreuzsch – Germany

### **Second Course**

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

### **Third Course**

Montepulciano D'Abruzzo, Caldora – Italy

## *Beer Flight Option- Local Ales by Lift Bridge*

\$15.00 PER PERSON

### **First Course**

Farm Girl Saison – Belgian Pilsner – Stillwater, MN

### **Second Course**

Crosscut Pale Ale – Stillwater, MN

### **Third Course**

Seasonal Lift Bridge – Stillwater, MN

