



Fondue Dinner

\$47.00 PER PERSON

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 & 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

Grape Devonshire

Fresh Red Grapes, Sweetened Devonshire Cream, Strawberries, Brown Sugar, & Mint

Dessert Option

Chocolate Fondue for 2 \$15.50

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

Second Course

Chardonnay

Third Course

Cabernet or Merlot

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

Stella-Lager-Belgian

Third Course

Hopdish –IPA- Stillwater, MN

