



KING OF PRUSSIA  
**RESTAURANT**  
—  **WEEK**  —

**3 COURSES FOR \$40 PER PERSON**

PORTION OF PROCEEDS WILL GO TO CHILDREN'S HOSPITAL OF PHILADELPHIA!

*add any of our chocolate fondues for only \$8 per person!*

**1ST  
COURSE**

*served with artisan breads | seasonal fruits | fresh vegetables*

**BUFFALO CHICKEN CHEDDAR CHEESE FONDUE**

*sharp cheddar | butterkäse | emmenthaler | fontina | gorgonzola crumbles | vegetable broth base | fresh ground black pepper | buffalo hot sauce | buffalo marinated chicken | chopped scallions*

*or choose from any of our famous cheese fondues from our regular menu*

**2ND  
COURSE**

**PEAR & ARUGULA SALAD**

*arugula | sliced pears | gorgonzola | sliced almonds | dried cranberries | house-made lemon poppyseed vinaigrette*

*or choose from any of our farm fresh salads from our regular menu*

**3RD  
COURSE**

*choose one per guest*

*served with any cooking style | seasonal vegetables | signature dipping sauces*

**THE PLAZA**

*atlantic salmon | sesame crusted ahi tuna | pacific white shrimp | herb coated chicken*

**THE COURT**

*filet mignon | pacific white shrimp | cajun chicken | bbq pork tenderloin*

**THE GARDEN POT**

*zucchini | red onion | asparagus | artichoke hearts | mini sweet peppers | wild mushroom pasta | plant-based bratwurst | impossible™ polpettes*

**CHOOSE ONE COOKING STYLE PER BURNER**

*court bouillon | mojo | bourguignonne | coq au vin | cast iron grill*

\*Tax & drinks not included. 20% gratuity added to all parties ordering from this menu. No discounts or coupons valid with this special except for chocolate covered strawberry coupons (24 hours notice). Gluten free and vegan options are available upon request.