

KING OF PRUSSIA
RESTAURANT
WEEK
MARCH 3-14

3 COURSES \$40 PER PERSON

FIRST COURSE

Served with artisan breads, seasonal fruits, fresh vegetables & charcuterie

Try our featured fondue below or choose any of our cheese fondues from our regular menu

Buffalo Chicken Cheddar Cheese Fondue

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

GF

SECOND COURSE

Try our featured salad below or choose any of our farm fresh salads from our regular menu

Pear & Arugula Salad

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

GF

THIRD COURSE

Served with any cooking style, fresh vegetables & a variety of sauces

Choose one entrée fondue per guest:

The Plaza

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

GF

The Court

filet mignon
pacific white shrimp
cajun chicken
bbq pork tenderloin

GF

Garden Vegan*

Impossible® Beef Polpettes^{GF}
Beyond® Hot Bratwurst
Good Catch® Crab Cakes
Gardein® Chick'n
Plant Based Style Shrimp

Make it a 4-Course and add any of our chocolate fondues for dessert!

Portion of the proceeds from this menu goes to Children's Hospital of Philadelphia!

*Tax & drinks not included. 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.