

KING OF PRUSSIA restaurant week

FIRST COURSE

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

buffalo chicken cheddar cheese fondue ^{GF}

sharp cheddar | butterkäse | emmenthaler | fontina | gorgonzola crumbles | vegetable broth base |
fresh ground black pepper | frank's® red hot sauce | buffalo chicken | chopped scallions
or choose from any of our famous cheese fondues from our regular menu

SECOND COURSE

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

choose one per guest

king of prussia ^{GF}

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

wayne ^{GF}

filet mignon
cajun chicken
pacific white shrimp
bbq pork tenderloin

garden pot

zucchini ^{GF}
asparagus ^{GF}
artichoke hearts ^{GF}
veggie polpettes
gardein® beefless tips
gardein® teriyaki chick-n
veggie potstickers*

choose one cooking style per burner

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

*with this cooking style pineapple & onion rings are served instead of pasta; some marinated proteins are not suggested. Some items not vegan.

THIRD COURSE

served with seasonal fruits | sweet treats | sea salt ^{GF} caramel cheesecake

german chocolate fondue

dark chocolate | shredded coconut | caramel | candied pecans
or choose from any of our decadent chocolate fondues

\$40 per person

A portion of the proceeds from this menu will be donated to
Childrens Hospital of Philadelphia

ADD A SALAD FOR ONLY \$3 EACH