

KOP

restaurant week

FIRST 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 | frank's® red hot sauce | buffalo chicken | chopped scallions

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

SECOND COURSE

pear & arugula salad

arugula | sliced pears | gorgonzola | honey roasted almonds | dried cranberries | lemon poppyseed vinaigrette

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

THIRD COURSE

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

choose one per guest

plaza

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

court

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

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

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 \$6 per person!*

*Tax not included. Gratuity added to parties of 8 or more. No discounts or coupons valid with this special except for chocolate covered strawberry coupons (24 hours notice). Gluten free options are available upon request.