

A LA CARTE TAUREAU

Cheese Pots with Toasted hard croutons and a Little Green Salad

Cheddar & Monterey Tangy and Mild, this is a good match with Cured Meats	30
Soprano 18 Months old Parmesan, White American	33
Devil Whiff Red wine and Cheeses secrets recepies with Chilis *Spicy*	33
Pyrenees Native Fondue of the Chef in Bagneres de Luchon (too long to explain) with Nutmeg	38
Old Swiss Self explanatory, maybe the finest 180 Days Gruyere Cheese Fondue	41
Perigord Rich "Soprano" Truffle Oil and Black Truffle dresses this fondue beautifully	44

Our Marinated Meat Selection

Chicken Filet	26
Port Tenderloin	28
Hanger Steak	33
Filet Mignon	39

Cooking Pot Choice

Veggies Broth	6	Red or White Wine Broth	10
Canola Oil	10	Pure Olive Oil	18

Sweet

Callebaut Fine Chocolate Fondue with a tray of fruits, Cake and Marshmallow	25
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The house is not responsible for any oil, broth or sauces spilled hot or cold on your person or personal belongings. Please proceed with caution, ask your server for directions on how to conduct your meal experience safely. The house is not responsible for any injuries that may occur. Please also be aware of the electrical cables that power your heating element. The house is not responsible if you trip and fall when moving around your table/party. Watch your steps and be aware of your surrounding, monitor children, they are under your supervisions.

Dipping Sides

Not Refillable

Fruits

Upon Availability 13.50

Strawberry, Banana, Apple Pear

Veggies

Upon Availability 10.50

Broccoli, Beet Potato, Cornichon

Cured Meats

Choice of 1 for 16.00

Thick Cut Bacon or Chorizo

Combo any Sides

Combo of 3 19.75

Combo of 4 22.75

PARTY OVER 6 PEOPLE WILL HAVE 20% GRATUITY APPLIED ON THE CHECK