Fondue Dinner

First Course

Cheese Fondue

A Rich Blend Of Gruyere & Fontina Cheeses, Served With Marble Rye & Ciabatta Breads, Soft Pretzels & Balsamic Roasted Vegetables

+ Add The Escargot Option For $16.00- Succulent Snails Broiled In Shallot-Garlic Butter With Herb Bread Crumbs & Saffron Aioli

Second Course

Green Garden Salad

Organic Mixed Greens, Red Onions, Cherry Tomatoes, Julienne Carrots, & Cucumbers. Served With A Trio Of Dressings.

Third Course

Fondue Oil Pot

Beef Tenderloin, Maple Leaf Farms Duck Breast & Shrimp Served With Horseradish, Cocktail Sauce, Remoulade, Plum & German Mustard Sauces For Dipping. Accompanied By Sides Of Red Cabbage & Spaetzle

Fourth Course

Grape Devonshire

Fresh Red Grapes, Sweetened Devonshire Cream, Strawberries, Brown Sugar, & Mint

Dessert Option

Chocolate Fondue for 2 . . . . $18

Warm Rich Chocolate Ganache, Fresh Fruit, Marshmallows & Pound Cake

Domestic Wine Flight Option

$20.00 PER PERSON

First Course
Pinot Grigio

Second Course
Chardonnay

Third Course
Cabernet or Merlot

Imported Wine Flight Option

$23.00 PER PERSON

First Course
Cupcake, Riesling

Second Course
Grooner Gruner Veltliner

Third Course
Belposto Montepulciano

Beer Flight Option– Local Ales by Lift Bridge

$17.00 PER PERSON

First Course
Farm Girl Saison – Belgian Pilsner – Stillwater, MN

Second Course
Stella – Lager – Belgium

Third Course
Hopdish – IPA – Stillwater, MN

Lowell Inn