

# Fondue Dinner

\$55 PER PERSON  
RESERVATIONS REQUIRED (651) 439-1100  
\$20 NO-SHOW FEE

## 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 \$18- 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 & German Potatoes

## Fourth Course

### Grape Devonshire

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

## Dessert Option

Chocolate Fondue for 2 ..... \$20

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



*20% Service Charge Will Be Added to All Food and Beverages for Groups of 8 or More. All Service Charges Are the Sole Property of The Lowell Inn.*

*The Lowell Inn May Use the Following Ingredients: Peanuts; Eggs; Soy; Tree Nuts; Wheat; Dairy Products; Fish and Shellfish.*

*Customers with allergies should exercise judgement in regard to their individual needs.*

*Consuming Raw or Undercooked Foods May Increase Risk of Foodborne Illness.*

*All Consumptions at The Lowell Inn Are Subject to a City Parking Ramp Fee of 1% Regardless of the Use of It.*

4.15.23

## *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*

\$17.00 PER PERSON

### **First Course**

Farm Girl Saison – Belgian Pilsner – Stillwater, MN

### **Second Course**

Stella – Lager – Belgium

### **Third Course**

Hopdish – IPA – Stillwater, MN

