

FONDUE

\$60 per person

Reservations required (651) 439-1100

First Course - Cheese Fondue

A rich blend of gruyere & fontina cheeses, served with marble rye & ciabatta breads, soft pretzels, & balsamic roasted vegetables

Escargot - \$18

Succulent snails broiled in shallot-garlic butter with herb bread crumbs & saffron aioli

Second Course - Green Garden Salad

Organic mixed greens, red onion, cherry tomato, julienne carrot, & cucumber. Served with a trio of dressings

Third Course - Oil Fondue

Beef tenderloin, maple leaf farms duck breast, & shrimp served with horseradish, cocktail, remoulade, plum, & german mustard sauces for dipping. Accompanied by sides of red cabbage & German potatoes

Fourth Course - Grapes Devonshire

Fresh red grapes, sweetened devonshire cream, strawberries, brown sugar, & mint

Chocolate Fondue for Two - \$20

Warm rich chocolate ganache, fresh fruit, marshmallows & pound cake



\$20 No Show Fee

20% service charge will be added to all food & beverages for groups of 8 or more. All service charges are the sole property of the Lowell Inn. ALLERGEN NOTICE: Many of our foods are prepared fresh in the Lowell Inn's kitchen from raw ingredients. The Lowell Inn cannot guarantee that cross-contact with allergens & gluten containing products will not occur during preparation. Customers with allergies & gluten sensitivities 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 its use.

DRINKS

Flights

Wine - \$24

First course - Riesling

Second Course - Pinot Grigio

Third Course - Pinot Noir

Beer - \$18

First course - Mango Blonde -
Blonde Ale

Second Course - Stella Artois -
Lager

Third Course - Bell's Two
Hearted- IPA

Cocktails

Old Fashioned

Bourbon, sugar, bitters,
splash of water

Vodka Gimlet

Vodka, lime juice, simple
syrup

Negroni

Gin, campari, sweet vermouth

Gin Rickey

Gin, soda water, lime juice

Manhattan

Whiskey, sweet vermouth,
bitters & cherry on top

SideCar

Cognac, lemon juice,
triple sec

French 75

Gin, lemon juice, bubbly

