

The Harvest Room

TRADITIONAL CHEESE FONDUE

A blend of Gruyère, Emmental, Canadian Swiss Cheese. Whisked together with White Wine, Garlic and Shallots. Finished with Nutmeg.

Served with Pretzel Bread, Baguette, Apple & Gherkins

59 Per Guest

FONDUE ENHANCEMENTS

Shaved Black Truffle | 20

King James Blue Stilton Cheese | 12

Shaved Bison Bresaola | 15

Seasonal Vegetables & Potatoes | 12



Wine Pairing Suggestion: 3 oz

TERRA ALPINA PINOT GRIGIO (Alto Adige, Italy) | 9

Zesty citrus notes enliven the creamy cheese, perfectly complementing the tart apples and tangy pickles

DAL CERO TENUTA CORTE GIACOBBE SOAVE

(Veneto, Italy) | 11

Refined minerality and balanced acidity beautifully highlight the nutty, creamy cheese

SIMONNET-FEBVRE CHARDONNAY (Chablis, France) | 16

Sharp acidity and a clean, mineral finish, elevating the creamy texture of the fondue

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DARK CHOCOLATE FONDUE

Marshmallows, Strawberries, Late Harvest Apples,
Diced Signature Bread Pudding.

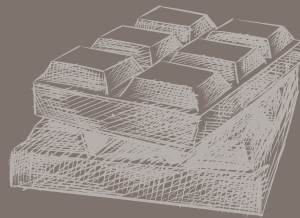
16 Per Guest

CHOCOLATE FONDUE ENHANCEMENTS

Baileys Irish Cream 1oz | 12

Amaretto 1oz | 12

Belgian Waffle Bites | 10



Wine Pairing Suggestion: 3oz

STAGS' LEAP MERLOT (California, USA) | 15

Velvety texture and rich plum flavours blend seamlessly with the sweetness of strawberries and chocolate

JOSEPH PHELPS CABERNET SAUVIGNON INNISFREE

(California, USA) | 14

Dark fruit and cocoa notes echo the richness of the chocolate, elevating the bread pudding

CATENA LA MARCHIGIANA CRIOLLA, ROSÉ

(Mendoza, Argentina) | 13

Light-bodied, fruit-forward wine offers a refreshing contrast to the richness of the dark chocolate

CHÂTEAU ON THE RIVER
FONDUE EXPERIENCE