

# The Mona Lisa



## VALENTINES MENU

FOUR-COURSE FONDUE .....\$50/person

### FIRST COURSE

*Salad*

- CAESAR ..... *fresh romaine lettuce, Mona's homemade Caesar dressing, croutons & shredded parmesan cheese*
- GARDEN ..... *fresh romaine and mixed greens, apricot & mango vinaigrette, red peppers, carrots, mushrooms, & onions*
- SEASONAL ..... *ingredients change regularly, please inquire with your server +\$3/person*

### SECOND COURSE

*Cheese Fondue*—Served with an assortment of artisan breads, fresh fruits & vegetables for dipping. *Make one selection per two guests.*

- OLD WORLD ..... *blend of emmental & gruyere swiss cheeses in a white wine base — classic swiss cheese fondue*
  - NEW WORLD ..... *sharp cheddar and emmental swiss cheeses blended in a savory beer base*
  - SOUTH of the BORDER ..... *smooth cheddar cheese uniquely paired with homemade strawberry salsa, served with tortilla chips*
- SPECIALTY CHEESE FONDUES +\$4/person
- GREEK ISLE ..... *emmental & gruyere swiss with blue cheese in a white wine base, topped with feta cheese, pine nuts & kalamata olives*
  - BRIE ..... *smooth brie cheese fondue melted in a white wine base with fresh basil and topped with sliced almonds*
  - FONTINA ..... *a French-style fondue blended with egg & cracked pepper in a cream base — our mildest selection*

### THIRD COURSE

*Entrée Platters*— A selection of meats prepared for grilling at your table, served with fresh vegetables, french bread, imported cheese, rosemary garlic potatoes, & an assortment of gourmet dipping sauces.

- TRADITIONAL ..... *flatiron filet, chicken breast, teriyaki filet, gulf tiger shrimp, Atlantic salmon & Cajun bratwurst*
  - VEGETARIAN ..... *asparagus, artichoke hearts, portobello mushrooms, tofu, & assorted garden vegetables*
- SPECIALTY ENTREE PLATTERS +\$10/person
- SEAFOOD ..... *Rockport lobster tail, yellow fin tuna, sea scallops, large gulf tiger shrimp & Atlantic salmon*
  - WILD GAME ..... *Colorado rainbow trout, Rocky Mountain buffalo, duck breast, Montana elk & wild game sausage*

### FINAL COURSE

*Chocolate Fondue* — Melted dessert chocolate served with an assortment of freshly baked cakes, pretzels, marshmallows & fresh fruits *Make one selection per two guests.*

- CLASSIC ..... *milk chocolate, white chocolate, OR dark chocolate*
- ADD A FLAVORED LIQUEUR +\$1/person
- FLAVORED LIQUEUR ..... *Bailey's Irish Creme, Amaretto, Frangelico, Kahlua, Chambord, Grand Marnier, hazelnut, french vanilla, caramel, or raspberry*
- SPECIALTY FONDUES +\$3/person
- FLAMING TURTLE ..... *milk chocolate swirled with caramel, topped with walnuts & served ablaze*
  - COOKIES & CREAM ..... *dark chocolate topped with marshmallow cream & crushed Oreo® cookies*
  - PEANUT BUTTER ..... *milk chocolate blended with peanut butter, topped with toasted peanuts*
  - ALMOND JOY ..... *dark chocolate and almond liqueur, topped with coconut & sliced almonds*
  - DECADENT DELIGHT ..... *white chocolate swirled with caramel, topped with toffee & walnuts*
  - SALTED CARAMEL ..... *milk chocolate, caramel & sea salt*

*(for parties of 6 or more, a gratuity of 20% will be added to the check)*



*Enjoy the night.*