

# GRAN TORINO

CAFE · BAR · GARDEN

PRIX FIXE  
FONDUE MENU  
MENU FOR LARGE  
GROUPS  
(8-20 persons)

## FONDUE PRIX FIXE DINNER MENU \$ 39

There are no drinks included in this price.  
All items subject to change seasonally.  
This menu is only available at dinner times.

### 1ST COURSE

YOU WILL BE SERVED AN ASSORTMENT OF THESE ITEMS SERVED FAMILY STYLE

#### HOUSE SALAD\*\*^

mesclun, arugula, grape tomatoes

#### BABY KALE^

parmigiano, dried cranberry, almonds, anchovy  
vinaigrette  
(vegan option sans anchovy, parmigiano\*\*)

### 2ND COURSE

CHOOSE WHICH FONDUE FLAVORS YOU WOULD LIKE.

Our signature Swiss Cheese Fondue is served with cubed filone bread,  
vegetables, fingerling potatoes, cornichons, pickled onion

#### CLASSIC SWISS FONDUE

#### WHITE TRUFFLE FONDUE

side of assorted cured meats 15  
add extra plate of veggies 5  
add shot of Kirsch (to dunk the bread) 5

#### No Modifications or Substitutions

price is per person, gratuity 20%

We accept max. 5 credit cards per group

\* = vegetarian, \*\* = vegan, ^ = gluten free, Please inform our staff of any allergies.

This menu is only available for groups of minimum 8 to max. 20 persons.

No partial orders allowed.

This can only be ordered for the total head count of your group (small children excluded).

Food cannot be modified or staggered.

Food will be served in sequence of the menu.

No outside food or drinks allowed (except cakes).

If a cake is brought in it has to be handed to a manager/captain and specified for which event.

We cannot store frozen/ice cream cakes. (We have a very small freezer).

There's a \$ 50 cutting and plating fee for each cake brought in.

We only cut the cake once and send it out.

Management cannot guaranty any returns of left over cake.

Candles will be discarded after cutting the cake.