



Cupid's Special

Four Courses Which Includes:

Appetizer Cheese Fondue / Gourmet Salad Selection / Main entrée / Chocolate Fondue Dessert.

&

Picture of your Party Rose for your Date A Champagne Toast

&

A Take-Home Surprise from The Cupcakery in Ft. Worth

&

A \$20 SF Gift Certificate per Couple for Future Use

\$75 Per Person

Cheese Fondue

Your Choice of One of the Following Cheese Fondues

Served with an assortment of fresh breads, crisp vegetables, and luscious granny smith apples

Fiery Flameado

The finest white cheddar and pepper jack cheese blended with green chilies, garlic, pico de gallo and lit on fire tableside.

Spicy like our love Pepper-Jack

A Simply Fondue Favorite. Pepper jack cheese mixed with garlic and spices.

Smoked Cheddar

Imported Cheddar cheese mixed with a smoked imported Gouda cheese.

Salads

Your Choice of One of the Following Salads

Prosciutto Asparagus

Asparagus wrapped in thinly sliced Italian prosciutto with olive oil & fresh cracked pepper.

Feta Shrimp

Thick cuts of cucumber, tomatoes, and bell peppers tossed with feta cheese, black olives and shrimp.

Classic Romantic Caesar

Crisp romaine, shaved Parmesan, crunchy croutons tossed in a Caesar dressing.

Entrée

*Our main course will be **all** of the following entrée items. It is also served with fresh zucchini, yellow squash, small new potatoes, sweet potatoes, stuffed mushrooms and three cheese raviolis.*

Viscous Shark Steak- Cuts of thresher shark marinated and tossed in a lime batter.

Ginger Scallion Tenderloin- USDA choice cuts of beef tenderloin marinated in an Asian inspired ginger scallion sauce.

Roasted Garlic Chicken- Juicy cuts of chicken breast marinated and rubbed in roasted garlic seasoning.

Miso Butter Steak- USDA Choice cuts of beef tenderloin marinated and served with miso butter.

Herb Fried Chicken- Plump chicken breast marinated in eight different spices and tossed in a golden batter.

Mediterranean Scallops- Large sea scallops with olive oil and rosemary.





Dessert

Our chocolate fondues are flambéed tableside and served with angel food cake, jumbo marshmallows, triple chunk brownies, maraschino cherries, strawberry halves, banana chunks, fresh pineapple slices, rice crispy squares, and cookie dough balls.

AMARETTO CRUNCH

Premium white chocolate blended with amaretto with a caramelized sugar crunch!

THE DARK MARSHMALLOW

Rich dark chocolate blended with marshmallow cream, marshmallow vodka and two German chocolate cake marshmallows.

THE ORIGINAL MILK CHOCOLATE FONDUE

Our original milk chocolate and walnuts combined with sweet cream to make the PERFECT milk chocolate fondue.

Lobster & Champagne

Indulge yourself by adding two twin 4oz Australian cold-water lobster tails
and
a bottle of one of the following champagnes.

WYCLIFF CHAMPAGNE.....45

***VOGA SPARKLING PINOT GRIGIO.....59**

***ROTARI RESERVE.....72**

***VEUVE CLIQUOT YELLOW LABEL.....133**

***CHADON BRUT.....68**

***MOET & CHANDON "WHITE STAR"110**

*Indicates limited quantities available.

Valentinis

LOVE POTION NUMBER 10

A delicious blend of Bacardi Dragon-Berry rum, peach schnapps, pineapple and cranberry.

CHOCOLATE COVERED RASPBERRY

A creamy blend of raspberry vodka, chocolate vodka, cream and raspberry. Yum!!!

LIMEN DROP MELTDOWN

A lemon drop martini with a scoop of lime sorbet shaken into the mix!!!

