



Welcome to der Fondue Chessel.

Your evening will begin with a helping of French Raclette cheese. This is followed by a refreshing, tableside tossed salad. Your cheese course comes next and will be created before your eyes at your table. The fourth course of the evening is a broth of your selection and a platter of proteins you will be cooking yourself. Finally, for dessert, you will enjoy your choice of one of our creamy, rich chocolates accompanied by a spread of dippers.

Have fun and enjoy your fondue experience.

Price per person: Tier 1 - 72 Tier 2 - 80 Tier 3 - 85 Kids 9 and under are half price.

Salads

All salads are served family style tossed tableside

Caesar

crisp romaine lettuce, shaved parmesan, house-made pretzel croutons, served with creamy Caesar dressing

Summit Salad

heart mix winter greens, dried fruits, candied walnuts, crumbled feta cheese, served with raspberry vinaigrette

Cheese Fondue

served with green apple, baby peppers, broccoli, pretzel bites, pumpernickel, and sourdough

Mountain Ale Cheddar

aged cheddar, emmental, Breckenridge Brewery Avalanche Ale

Traditional Gruyere

gruyere, emmental, white wine, house spices

Smoked Gouda

smoked gouda, gruyere, lemon

Elevate Your Cheese

Spinach, Artichoke, Fig 7

Gorgonzola and Mushrooms 7

Baked Potato (sour cream, scallion, bacon bits) 7

Broths & Proteins

served with red potatoes, mushrooms, broccoli, carrots, cauliflower, includes teriyaki, saffron aioli, bourbon bacon jam, green goddess

BROTHS

Vegetable Broth

seasoned vegetable broth, white wine, finished with fresh cracked black pepper

Coq Au Vin

beef broth, burgundy wine, house spices, finished with sliced mushrooms

Garlic and Citrus Broth

seasoned chicken broth, blend of citrus

PROTEINS*

Tier 1 - chicken, roasted cremini mushrooms, shrimp, beef sirloin

Tier 2 - bison sirloin, duck breast, Scottish salmon, big game elk sausage

Tier 3 - lobster, filet mignon, elk tips, pork dumplings

Increase your feast with an add-on

Chicken Breast 7

Roasted Cremini Mushroom 7

Shrimp 12

Beef Tip 12

Bison Sirloin 22

Mallard Duck Breast 20

Scottish Salmon 18

Big Game Elk Sausage 18

Cold Water Lobster 36

Filet Mignon 18

Elk Sirloin Tips 22

Sweet Pork Dumplings 10

Chocolate Fondue

served with pineapple, strawberry, pound cake, marshmallow, rice krispy bites

Milk Chocolate, Dark Chocolate, White Chocolate

Elevate Your Chocolate

Enhanced Dipper Plate (Snickers, cheese cake, peanut butter cookie, granola bar) 15

S'mores (fluff, graham cracker) 7

Peanut Butter Swirl 5

Turtle Shell (pecans, caramel) 7

Hazelnut & Frangelico 7

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Parties of 6 or more are subject to a 20% auto-gratuity.



Wines | Beers | Cocktails | Beverages

House Wines

	Glass	Bottle
Sparkling		
Roederer Estate Brut Mendocino, California	11	50
Sauvignon Blanc		
Simi Sonoma, California	11	40
Pinot Grigio		
Bocelli Veneto, Italy	11	40
Chardonnay		
Hess Select Napa, California	11	40
Riesling		
Koehler-Ruprecht Pfalz, Germany	12	48
Rose		
Domaine de Triennes Burgundy, France	12	48
Pinot Noir		
Chime Sonoma, California	11	40
Cabernet		
Josh Northern California	11	40
Malbec		
Alamos Mendoza, Argentina	11	40
Merlot		
Chateau Souverain Napa, California	11	40
Red Blend		
Delas Cotes Du Rhone Rhône, France	11	40

Sommelier's Section

Whites		
Edi Simcic Rebula, Ribolla Gialla Slovenia		72
Buehler, Chardonnay Napa, California		50
Marcel Deiss Pinot D'Alsace Alsace, France		80
Edi Simcic Tokata, Sauvignonasse Slovenia		72
Trimbach, Gewurztraminer Alsace, France		72
Reds		
Belle Glos Clark & Telephone, Pinot Noir Santa Barbara, California	80	
Edi Simcic Duet, Red Blend Slovenia		72
Antonio Sanguineti, Chianti Tuscany, Italy		48
Stratus, Cabernet Franc Ontario, Canada		80
Champagne		
Etiene Calsac L'Echappee Belle Côte des Blancs, France		120

Cocktails - Hot Stuff

Cornucopia Butterscotch Liqueur, Espresso Vodka, Coffee Liqueur, Coffee, Whipped Cream, Butter Cookie		13
Starfire Coffee Liqueur, Espresso Vodka, Pumpkin Spice, Coffee, Whipped Cream, Star Anise		13
Last Alamo Whiskey, Irish Cream, Coffee Liqueur, Coffee, Whipped Cream, Toasted Marshmallow		13
North Peak Whiskey, Irish Cream, Hot Chocolate, Irish Stout		13
Bavarian Style Hot Mulled Wine		13
Cocktails - Chill 'in		
Cat Dancer Apple Liqueur, Sparkling Wine, Apple Cider		13
Wayback Whiskey, Iced Coffee, Bitters		13
Anticipation Lemon Vodka, Sparkling Wine, Pomegranate Juice		13
Ambush Whiskey, Sweet Tea		13

Draft Beer Pints 9.25 Mug 11.50

Left Hand Polestar Pilsner		
Avery IPA		
Breckenridge Avalanche		
Stella Artois		
Hoegaarden		
Seasonal Selection		

Domestic Beer 7.25

Bud Lite, Coors Banquet		
Colorado Craft Beer		
Dale's Pale Ale		8.75
Dry Dock Sour Apricot		8.75
Breckenridge Vanilla Porter		12.50
Stem Hibiscus Session Apple Cider		11.75

Bavarian Imports

Spaten Oktoberfest		9.75
Paulener Hefe-Weizen		12.75
Stiegl Grapefruit Radler		8.75
Spaten Optimator		9.75

Soft Drinks

Fountain Drinks		3.50
Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Sierra Mist, Mug Root Beer, Dr. Pepper, Lemonade, Ice Tea (Sweet and Unsweet), Sobe Life water (Zero Calorie)		
San Pellegrino		Bottle 11
Martinelli' Sparkling Cider		Bottle 12
	Glass 3.25	

Hot Drinks

Hot Coco, Hot Cider, Coffee		4.25
Tea		3.25

Please drink responsibly and have your I.D. ready.

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.



NOTE: We have retired the use of cold cup plastic straws to aid Vail Resorts' commitment to send zero waste to landfill by 2030.