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The Melting Pot Hops Through Pacific Islands with New Spring Menu

Tulsa, Okla. – The Melting Pot restaurants of Oklahoma are hoping the trade winds blow guests into booths beginning Monday, March 22, to try a new limited-time menu featuring Pacific Island-themed dishes.

“This menu’s lighter fare is a great fit for springtime,” said Becky Chapman, local owner and operator of the Tulsa and Oklahoma City restaurants. “The recipes are heavy on mint and citrus, flavors taken from Hawaiian and New Zealand cuisines.”

The new four-course menu, called the Big Night Out, kicks off with a Feng Shui Cheese Fondue, the perfect balance of sweet, sour and spicy. It combines white wine, mirin (a sweetened rice wine) and sake with aged Gruyere cheese, smooth horseradish and chive havarti.

Lettuce wraps, a switch from The Melting Pot’s traditional second-course salad, follow with mandarin-orange ginger dressing, a light blend of green leaf lettuce, thinly sliced cucumber, curly carrots, bean sprouts, fresh mint and cilantro.

The new entrée course offers fresh meats and seafood, including new items such as kiwi lime shrimp, garlic chili chicken breast, sesame-crusting teriyaki sirloin, citrus-infused pork tenderloin, sushi-style ahi tuna and spring vegetable dumplings.

Lastly, Big Night Out guests will enjoy a unique desert concoction: Passion Fruit Yin and Yang Fondue, The Melting Pot’s decadent dark chocolate swirled with red passion fruit-infused white chocolate.

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The Pacific Island-themed Big Night Out will be available through mid-September and starts at \$81 per couple, depending on meat choices. A typical four-course dinner at The Melting Pot is an interactive experience that lasts approximately two hours, leaving plenty of time for quality conversation.

The Melting Pots of Oklahoma are locally owned and operated by Chapman and her husband, Mark, and present a unique dining atmosphere featuring private tables, attentive service, fine wines and signature fondue meals. Cooking choices include four fondue styles and a variety of entrées served with special dipping sauces. For dessert, diners enjoy a variety of mouthwatering chocolate fondue served with fresh fruits, cheesecake, marshmallows, pound cake and brownies.

The Melting Pot of Tulsa is located at 300 RiverWalk Crossing in Jenks. The Oklahoma City restaurant is situated at 4 E. Sheridan in Bricktown. Visit www.meltingpot.com for hours of operation or more information.

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About The Melting Pot Restaurants Inc.

With more than 145 restaurants nationwide, existing locations in 37 states including the District of Columbia, and more than 13 locations currently in development, The Melting Pot Restaurants Inc. is the country's premier fondue restaurant franchise. Founded in 1975, The Melting Pot's corporate headquarters are in Tampa, Fla. For more information, visit www.meltingpot.com.