

*Nicollet Island Inn*

Old world charm. New world comfort.

**Mother's Day Champagne Brunch**

\$49 per guest



**1st Course**

**Pastry Basket**

*with Coffee, Tea, Juice and Mimosas*

**2nd Course**

*(choose one)*

**Eggs Benedict**

*Melted Leeks, Applewood-Smoked Ham and Sauce Choron*

**Crème Brulee French Toast**

*Raspberry Syrup, Vanilla Mascarpone, Chocolate Curls*

**Quiche au Fromage**

*Fromage Blanc, Pancetta, Spinach, Nutmeg*

**Duck Confit and Sweet Potato Hash**

*Sauce Mornay and Chives*

**3rd Course**

*(choose one)*

**Eggplant Caprese**

*Fresh Mozzarella, Spinach, Smoked Tomato Marmalade, Fried Basil*

**Roasted Beet Salad**

*Arugula, Chevre, Horseradish, Fried Shallot*

**Cured Salmon**

*Capers, Bagel Chips, Whipped Cream Cheese*

**Intermezzo**

**Lemon Sorbet**

**4th Course**

*(choose one)*

**Butter Poached Lobster Gnocchi**

*Green Apple Confit, Artichoke-Sweet Potato Ragout, Champagne Cream*

**Porter-Braised Beef Barbicoa**

*Horseradish Galette, Pequillio Chile Jelly, Roasted Zucchini*

**Sweet Corn Crusted Salmon**

*Porcini Rissotto, Pea and Mushroom Caponata and Fresh Chevre*

**5th Course**

*(choose one)*

**Key Lime Cheesecake**

*Tarragon-orange Salad*

**Apple-Rhubarb Crumble**

*Salted Ice Cream, Carmel Sauce*

**Mocha Cake**

*Biscotti & Coffee Ice Cream*

