



*Nicollet Island Inn*

Old world charm. New world comfort.



**NEW YEAR'S EVE**

*\$68 per guest*

**First Course**

**Golden Beet Borscht**

*Braised Endive, Horseradish-Yogurt, Fried Dill and Preserved Lemon Oil*

**Second Course**

**Eggplant Caprese**

*Parmesan Crusted Eggplant, Fresh Mozzarella, Spinach and Tomato Marmalade*

**Third Course**

*choose one*

**Warm Spinach and Bacon Salad**

*Crispy Bacon, Northern Lites Blue Cheese, Roma Tomato, Fried Leeks & Mustard Vinaigrette*

*or*

**Smoked Pheasant Salad**

*Wild Rice, Cranberry, Sage, Mixed Greens and Ancho-Blood Orange Vinaigrette*

**Fourth Course**

*choose one*

**Slow Roasted Tenderloin**

*Smoked Bacon Galette, Grilled Asparagus and Pink Peppercorn Cream*

*or*

**Pan Seared Duck Breast**

*Corriander Crusted Duck, White Chocolate-Parsnip Puree, Sour Cherry Compote and Braised Arugula*

*or*

**Butter Poached Lobster Gnocchi**

*Saffron Oil, Green Apple Sous-vide, Artichoke-Sweet Potato Ragout and Champagne Cream*

**Fifth Course**

*choose one*

**Pumpkin Cheesecake**

*Whiskey soaked Raisins, Hazelnut Cream*

*or*

**Chocolate Crossiant and Poached Fig Bread Pudding**

*Marcona Almond Ice Cream and Sauce Maderia*

*Vegetarian/ Gluten free options available - ask your server*

