

# Champagne Brunch

N i c o l l e t   I s l a n d   I n n   S u n d a y   C h a m p a g n e   B r u n c h

## First Course

### **House-Made Breakfast Pastries**

Assorted Danish  
Cinnamon Rolls  
Croissants

### **Complimentary Beverages**

Seattle Style Coffee  
Fresh Squeezed Orange Juice  
Champagne  
Mimosa

### **Solar Uppers**

*(standard bar pricing)*

Bloody Mary  
Screwdriver  
Wines  
Brews

## Children's Menu

### **Ask Your Server**

\$12 Each

Four and younger dine free

## Second Course

### **Chef's Eggs Benedict**

Melted Leeks, Fischer Farm Ham,  
Sauce Choron

### **Duck Confit & Hash**

Sweet Potato Hash, Fried Egg  
Red Pepper, Asparagus,  
Mushroom, Sauce Mornay

### **Crème Brûlée French Toast**

Raspberry Syrup, Mascarpone  
Chocolate Curls

### **Quiche**

Fromage Blanc, Pancetta,  
Spinach, Nutmeg

## Third Course

### **Curried Waldorf Salad**

Granny Smith Apple, Grapes  
Pistachio, Gingered Yogurt

### **Melon Gazpacho "Martini"**

English Cucumber, Pepper Relish  
Bloody Mary, Fennel Pollen

### **Roasted Beets**

Arugula, Goat Cheese,  
Horseradish, Fried Shallots

### **Petit Croque Monsieur**

Crème Fraiche, Truffle Chips,  
Sauce Mornay, Melon

## Fourth Course

### **Corn-Crusted Trout**

Brendade Croquettes, Smoked-  
Pepper Remoulade, Fried Capers

### **Strip Steak**

"Jo-Jo" Fries, Sour Cream,  
Mushroom, Smoked Paprika

### **Black Lentil Timbales**

Roasted Eggplant, Mushroom  
Ragout, Tomato Concasse

### **Bouillabaisse**

Melange of Seafood, Baguette,  
Red Pepper Rouille

## Fifth Course

### **Mocha Cake**

Flourless Cake, Espresso,  
Ganache, Coffee Ice Cream

### **Warm Apple Crisp**

Brown Butter Crumble,  
Granny Smith Apples,  
Vanilla Ice Cream

### **Key Lime Cheesecake**

Blackberry Tequila Coulis,  
Orange, Tarragon,  
Candied Lime

*Nicollet Island Inn*

Old world charm. New world comfort.



*\$34 per guest*

*an 18% gratuity will be added to parties of 7 or more*