

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
Five 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 Demi 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