

Sunday Champagne Brunch

First Course

**Basket of
Breakfast Pastries**
Assorted Danish
Cinnamon Rolls
Croissants

Complimentary Beverages
Seattle Style Coffee
Fresh Orange Juice
Champagne
Mimosa

Second Course

Chef's Eggs Benedict
Poached Eggs, Melted Leeks,
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
Spinach, Bacon, Gruyère

Third Course

Eggplant Caprese
Parmesan-crusting Eggplant,
Mozzarella, Tomato, Arugula

Cured Salmon
Whipped Cream Cheese,
Capers, Red Onion, Bagel Chips

Roasted Beets
Arugula, Goat Cheese,
Horseradish, Fried Shallots

Petit Croque Monsieur
Crème Fraiche, Truffle Chips,
Sauce Mornay, Melon

Fourth Course

Corn-Crusted Walleye
Brendade Croquettes, Smoked-
Pepper Remoulade, Fried Capers

Strip Steak Frites
Truffled Sweet Potato Fries,
Crimini Mushrooms,
House-made Steak Sauce

Gnocchi à la Romaine
Chef-designed Vegetarian
Presentation

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

Children's Menu

Ask Your Server

\$12 Each

Three and younger dine free

\$36 per guest

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



THE HISTORIC

Nicollet Island Inn

Old world charm. New world comfort.