

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 Varieties

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

Crepes
Wild Mushroom, Sauce Mornay
Herb Salad

Crème Brûlée French Toast
Raspberry Syrup, Mascarpone
Chocolate Curls

Quiche
Fromage Blanc, Pancetta,
Spinach, Nutmeg

Third Course

Charcuterie
Hibiscus Mustard,
House-Made Pickles

Cured-Smoked Salmon
Bagel Chips, Cream Cheese,
Capers, Red Onion

Roasted Beets
Mache, Goat Cheese,
Horseradish, Fried Shallots

Petit Croque Monsieur
Crème Fraiche, Truffle Chips,
Melon

Fourth Course

Corn-Crusted Trout
Brandade Croquettes, Smoked-
Pepper Remoulade, Fried Capers

Strip Steak
"Jo-Jo" Fries, Sour Cream,
Wild Mushroom Glace Di Viande

Duck Confit
Fricasee, Pancetta,
Butternut Squash Puree

Bouillabaisse
Melange of Seafood, Baguette,
Red Pepper Rouille

Fifth Course

German Chocolate Cake
Coconut Cream, Candied Pecans,
Chocoalte Sauce

Warm Apple Crisp
Brown Butter Crumble,
Apple Butter,
Salted Caramel Ice Cream

Crème Fraiche Cheesecake
Cranberry Salad,
Cranberry Purée

Nicollet Island Inn

Old world charm. New world comfort.



\$32 per guest

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