

Sunday Brunch

3-COURSE TASTING

23 per guest

FIRST

Basket of Pastries

SECOND

choose one

Nic's Benedict

Poached Eggs with Hollandaise and your choice of House-Smoked Salmon or Ham and Leeks

Quiche du Jour

Mixed Greens

Tres Leches French Toast

Challah, Fresh Berries, Crème Chantilly, Lutsen MN Maple Syrup

THIRD

choose one

Piedmontese Sirloin Bavette

Potato Rosti, Creamy Horseradish, Asparagus, Bordelaise

Shrimp Risotto

Lemon, Basil, Tomato, Asparagus, Grana Padano, Crab Butter

Mushroom Gnocchi

*Wild and Cultivated Mushrooms, House-Made Potato Gnocchi,
Taleggio Cream, Truffle Oil, Pecorino*

BEVERAGES

Assorted Juices 3

Hot Teas 3

Fresh Roast Coffee 3

Bloody Mary 6

Screwdriver 6

Mimosa 5

Glass of Champagne 5

Bottle of Napoleon Champagne 18

Kinky™ Bubbles 6

All eggs used at the Nicollet Island Inn are cage-free, free range, non-GMO, certified organic and sourced from Larry Shultz Organic Farm, Owatonna, MN

over for 5 Course Tasting Menu » » »

Sunday Brunch

5-COURSE TASTING

30 per guest

FIRST

Basket of Pastries

SECOND

choose one

Nic's Benedict

Poached Eggs with Hollandaise and your choice of House-Smoked Salmon or Ham and Leeks

Quiche du Jour

Mixed Greens

Tres Leches French Toast

Challah, Fresh Berries, Crème Chantilly, Lutsen MN Maple Syrup

THIRD

choose one

Potato Leek Soup

Russet Potato, Chicken Stock, Cream, Chives

Organic Strawberry Spinach Salad

Chicories, Honey-Oatmeal Croutons, Blueberry Vinaigrette

Wedge

Boston Bibb Lettuce, Homemade Ranch,

Bacon Lardons, Blue Cheese Crumbles, Pomodoraccio Tomatoes

FOURTH

choose one

Piedmontese Sirloin Bavette

Potato Rosti, Creamy Horseradish, Asparagus, Bordelaise

Shrimp Risotto

Lemon, Basil, Tomato, Asparagus, Grana Padano, Crab Butter

Mushroom Gnocchi

Wild and Cultivated Mushrooms, House-Made Potato Gnocchi,

Taleggio Cream, Truffle Oil, Pecorino

FIFTH

choose one

Raspberry Mille Feuille

Raspberry Pastry Cream, Puff Pastry, Cream Chantilly,

Fresh Berries, Dark Chocolate Croquants

Chocolate Mousse

Fresh Berries, Tuile Cookie, Whipped Cream

over for 3 Course Tasting Menu » » »