



SUNDAY BRUNCH

4-COURSE TASTING

30 per guest

FIRST

Fresh Pastries

Fresh Daily Assortment, may include:
Muffins
Scones
Cinnamon Twists
Danish

Dishes feature cage-free, free-range eggs from



SECOND

choose one

Egg Benedict

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

Tres Leches French Toast

Patisserie 46 Challah, Fresh Berries, Crème Chantilly, Lutsen MN Maple Syrup

Nordic Style Waffle

Fresh Berries, Whipped Cream

Quiche du Jour

Fresh Daily Selection, ask your server

THIRD

choose one

Butternut Squash Soup (GF, V)

Pumpkin Seed Pesto, Fried Sage

Wedge Salad

Baby Iceberg, Ranch Dressing, Bacon Lardons, Blue Cheese Crumbles, Pomodoraccio Tomatoes, Pickled Red Onion

Sorbet du Jour

Today's Selection of Sebastian Joe's Sorbet

FOURTH

choose one

Creekstone Terrus Major

Black Angus Beef, Potato Rosti, Creamy Horseradish, Asparagus, Borderlaise

Mushroom Gnocchi

House-Made Potato Gnocchi, Wild & Cultivated Mushrooms, Tallegio Cream, Truffle Oil, Pecorino

Shrimp Rissoto

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

Panko Crusted Walleye

MN Wild Rice Pilaf, Remoulade

BEVERAGES

Assorted Juices 3
Hot Teas 3
French Roast Coffee 3

BRUNCH COCKTAILS

Bloody Mary 6
Screwdriver 6
Mimosa 5
Glass of Sparkling 5

TO SHARE

Side of Bacon (4 pcs) 4
Plate of Bacon (12 pcs) 12
Basket of Pastries 10
Olive, Nut & Dip Tray 10

DESSERT

6 each

Chocolate Mousse
Callebaut Chocolate, Fresh Berries, Tuile Cookie
Strawberry Panna Cotta
Lemon Curd, Pecan Shortbread

Many dishes can be prepared to accommodate dietary needs such as gluten sensitivity. Ask your server for details. An 18% gratuity may be added to parties of 6 or more.

Event Spaces

Private Dining

Guest Rooms

Nicollet Island Inn
HOTEL • RESTAURANT • BAR

Weddings

Meetings

FREE PARKING