



Nicollet Island Inn

WINE DINNER SERIES



Rosé Getaway

June 20, 2019

89 per guest (tax and gratuity included)

FIRST

Summer Salad

Mixed Greens, Shaved Fennel, Pink Grapefruit,
Honey Mint Vinaigrette

Paired with: A to Z Rosé Bubbles (Oregon)

SECOND

Summer Vegetable Rattatouille

House Made Ricotta,

Tempura Fried Squash Blossoms, Herb Oil

Paired with: Band of Roses by Charles Smith (Washington)

THIRD

Slow-Smoked 12oz Boneless Pork Chop

Jasmine Rice Pilaf,

Grilled Summer Squash Apricot Chutney

Paired with: SAVED “Magic Maker” (California)

FOURTH

Summer Peach Upside Down Cake

Stone Fruit Coulis, Fresh Berries

Paired with: Cantele Negroamaro Rosato (Italy)

wines and menu items subject to change