

OPUS ONE WINE DINNER

January 29, 2022

410 per guest

tax, service charge, and sst included

OPEN

Dulce Cheese-filled, Port Wine Poached Pear

Micro Greens. Roasted Orange Champaigne Vinaigrette

Paired with: Opus One 2014

MID

Lobster Consume

Grilled Colossal Prawn

Paired with: Opus One 2015

MAIN

Elite Filet & Lobster

7oz. Elite Filet, Medallion of Lobster, Hollandaise,
Asparagus and Garlic Cream Potatoes

Paired with: Opus One 2016

DESSERT

Classic Bananas Foster

Table-side Preparation

Paired with: Champagne



Nicollet Island Inn

WINE DINNER SERIES

