

Part of the Nicollet Island Inn Afternoon Tea Series

May 7, 2024 50 per guest tax and service charge not included

OPENING COURSE

Curried Potato, Pea, Onion, and Goat Cheese Puff Tandoori Spiced Roasted Red Pepper Puree

SECOND COURSE

Honey Smoked Ham, Brie, and Roasted Pear Crostini

Dijonnaise

THIRD COURSE

Duck Confit, Roasted Onion, and Cave-aged Gruyere Quiche Chive Basil Cream Sauce

DESSERT

Belgian Waffle and Nutella Covered with Fresh Strawberries and Strawberry Sauce Whipped Cream

Featuring Custom Blended Tea from:



Mother's Day Cocktail
15

Glass of Champagne or Mimosa 10

Courses are served as described. For dietary restrictions, please contact the Nicollet Island Inn in advance.