Nicollet Island Inn

HOTEL • RESTAURANT • BAR

VALENTINE'S DAY

FEBRUARY 14, 2026
100 per guest
tax, fees, and gratuity not included

AMUSE BUCHE

Gougères and Caviar

Fresh, French Gougères with Sea Trout Caviar,
Crème Fraiche, and Micro Shiso

SOUP or SALAD

Roasted Red Pepper Soup with Crab

Roasted Red Peppers, Lump Crab Meat,
Culinary Cream Heart, Fresh Tarragon Minced

or

Lover's Choice Salad

Revolutionary Greens, Red Grapes, Strawberries,
Toasted Prosciutto, Crumbled Feta Cheese,
Toasted Pecans, and Pomegranate Vinaigrette

ENTRÉE

Seared Sakura Wagyu Beef

8 oz "Denver" steak,
Herb-infused Potato Pave,
Broccolini

or

Chicken Bryan

Seared Chicken Breast with Sun Dried tomatoes,
Goat Cheese Crumble, Fresh Basil,
Asparagus Spears
with Gluten-Free Gnocchi

or

Savory Vegetable Flower Pie

Sweet Potato, Shallot and Red Pepper
served in a Hummus Tart

GOODNIGHT KISS

Personal Red Velvet Cake

Chocolate Dipped Strawberries

VALENTINE COCKTAILS &
FULL BAR AND WINE LIST AVAILABLE
ask your server

Larry & Caryl Abdo, Innkeepers

consumption of uncooked foods can be harmful to some guests,
please order with care or ask your server for details
a 5% Sick & Safe Time (SST) fee will be applied added to each bill