Nicollet Island Inn

Tasting Menu courses – Winter 2011/12

5-course Menu Tour - $75 per person

Salad: Victorie Salad or Roasted Beet Salad
Soup: Onion Soup Gratinee or Lobster Chowder
Fish: Atlantic Salmon or Corn-crusted Walleye
Meat: Duck Confit or Beef Tenderloin
Dessert: Mocha Cake or Key Lime Cheesecake

7-course Grand Tour - $98 per person

Amuse Bouche: Lobster Bruschetta
Salad: Victorie Salad or Roasted Beet Salad
Soup: Onion Soup Gratinee or Lobster Chowder
Intermezzo: Lemon Sorbet
Fish: Bouillabaisse or Lobster Newberg
Meat: Beef Tenderloin or Cassoulet of Lamb
Cheese: Selection of Goat, Sheep, and Cow, with Accompaniments
Dessert: Mocha Cake or Key Lime Cheesecake

5-course wine pairings: $25 per person
7-course wine pairings: $30 per person
Highlights include:

E&M Berger Gruner Veltliner, Kremstal, Austria
La Vieille Ferme Rose, Ventoux, France
Bouchard Pere et Fils Bourgogne Blanc, Burgundy, France
Jean Daneel 'Initial' White, Western Cape, South Africa
M. Chapoutier Cote-du-Rhone Rouge, Rhone Valley, France
Toro Antalba Don PX Sherry, Montilla-Morilles, Spain
Foris Muscat Frizzante, Rogue Valley, Oregon