

CLICQUOT TERRACE

Veuve Clicquot

SUMMER  HOUSE

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Welcome to the Clicquot Terrace at Summer House, a pop-up restaurant experience in partnership with Veuve Clicquot that brings all the best summer vibes to The Westin Edina Galleria. Kick back and enjoy an American-coastal menu full of fresh seafood, seasonal favorites, and, of course, plenty of Veuve Clicquot Champagne to sip and celebrate.

BEVERAGES

GL/BTL

CHAMPAGNE

Veuve Clicquot Yellow Label, Champagne, France	\$22/\$120
Veuve Clicquot Rosé, Champagne, France	\$26/\$140
Dom Pérignon Vintage 2015, Champagne, France	\$60/\$300

ROSÉ & WHITE WINE

2023 Whispering Angel Rosé, Côtes de Provence, France	\$17/\$68
2021 Château d'Esclans Rosé, Côtes de Provence, France	\$20/\$90
2022 Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	\$16/\$76
2023 Knights Bridge Chardonnay, Knights Valley, California	\$18/\$80

RED WINE

2021 Joseph Phelps Freestone Pinot Noir, Sonoma Coast, California	\$22/\$100
2021 Terrazas de los Andes Reserva Malbec, Mendoza, Argentina	\$16/\$64
2021 Justin Isosceles Cabernet Sauvignon, Paso Robles, California	\$24/\$110
2018 Pieve Santa Restituta, Gaja, Brunello di Montalcino, DOP, Italy	\$32/\$145

COCKTAILS \$18

Aperol Spritz
Aperol, Veuve Clicquot Yellow Label, Orange

Orange Creamsicle Margarita
Reposado, Orange, Lime, Coconut

Hydration Hype
Hendrick's Gin, Mint, Cucumber, Lime

BEER

Deschutes Fresh Squeezed IPA, Portland, Oregon	\$8
Utepils Skölsch, Minneapolis, Minnesota	\$8
Corona Extra, Mexico	\$7
Stella Artios, Belgium	\$8

Full Beverage List Available Upon Request. 21% Gratuity Will be Added to All Checks.

FOOD

Summer Salad 18
Heirloom Tomato, Burrata, Crispy Prosciutto, Seasonal Berries,
Aged Balsamic Dressing

Shrimp Cocktail 21
Spicy Cocktail Sauce, Lemon

Steamed Mussels 18
White Wine Galic Shallot, Herbs, Grilled Baguette

Fried Calamari 20
Gremolata, Lemon Aioli

Crabcake 28
Arugula, Pickled Onions, Avocado Cilantro Aioli

Lobster Roll 35
Veuve Clicquot Aioli, Lemon Parsley, French Fries

Herbed Crusted Walleye 36
Sautéed Spinach, Cherry Tomato Salsa

Coastal Burger 21
Basil Aioli, Tomato, Arugula, Fontina, French Fries

Seared Salmon 35
Sautéed Brussel Sprouts, Sweet Soy Reduction

Steak Frites 52
Wagyu Sirloin, Horseradish Cream

Herbed Grilled Chicken Breast 26
Arugula, Roasted Potatoes, Basil Emulsion

Seafood Tower (Pre-order Required) 125
Cold Water Lobster, Blue Point Oysters, Jumbo Shrimp, Ahi Tuna,
Chilled Mussels, Yuzu Jalapeño Granita, Pomegranate Mignonette,
Gochujang Cocktail Sauce

DESSERT

Seasonal Sorbet 4
Per Scoop

Gluten Free Dark Chocolate Torte 12
Whipped Cream, Seasonal Berries

Assortment of Macarons 8

*This item is served raw or undercooked. Consuming raw or undercooked meat or egg may increase your risk of food borne illness.