



Heartland Welcomes
The 3M Latin American Conference
Monday, April 7, 2008

Salad

Early spring cress and arugula
with a roasted red Anjou pear
and wildflower honey-pear vinaigrette
Haton Brut Rosé Champagne NV

Fish

Pan-fried Canadian walleye
with verjus & garlic braised spinach
and green peppercorn-herb sprout butter
A to Z Pinot Gris Willamette Valley Oregon 2006

Meat

Hill & Vale Farm roasted rack of lamb
with North Dakota wheat berry-raisin risotto and Calvados glace de viande
or
Walnut oil & sherry marinated Wild Acres Farm young free range chicken
with fennel-potato purée and carrot-parsley jus
Evesham Wood "Les Puits Sec" Pinot Noir Willamette Valley Oregon 2005

Dessert

Dessert trio of raspberry sorbet,
a chocolate-hazelnut petit four
and a blueberry-mascarpone cheese puff pastry napoleon
Elio Perrone "Bigaro" Brachetto Piedmont Italy 2006

Serving a nightly changing dinner menu from 5:30 PM Tuesday through Sunday
Wine Bar open from 5:30 PM nightly
1806 St. Clair Avenue, St. Paul, Minnesota 651.699.3536 reservations suggested
www.heartlandrestaurant.com