



Heartland Welcomes
BNSF Railway
Wednesday, September 10, 2008, 7:30 PM

Reception

Wisconsin crayfish relish with pickled sweet peppers, cucumber and dill crème fraîche
Lamb shoulder confit with tart cherry Cumberland sauce and a house-baked whole grain croustade
Baby tomato salad with basil sprouts and Belgian endive
Flowers Chardonnay, Sonoma Coast, California 2006
J.K. Carrier "Provocateur" Pinot Noir, Willamette Valley, Oregon 2006
O'Shaughnessy "Howell Mountain" Cabernet Sauvignon, Napa Valley, California 2004

First Course

Organic field lettuces with midsummer melon and raspberry-mint vinaigrette
Hedges "CMJ" White Blend, Columbia Valley, Washington 2006

Entrée

Choice of:

Hazelnut-crusted Michigan lake trout
with spicy braising greens, roasted chanterelle mushrooms and red wine sauce
or

Oven-roasted Hill & Vale Farm rack of pasture-fed lamb
with caramelized baby onions, creamy Minnesota sweet corn polenta and heirloom tomato coulis
or

Thousand Hills Cattle Company grass-fed beef tenderloin filet
with grilled zucchini, fingerling potatoes and horseradish glace de viande
D'Alessandro "Cortona" Syrah, Tuscany, Italy 2005

Dessert

Chocolate mascarpone cheese-summer fruit trifle
with passion fruit sauce, apricot fruit leather and a chocolate-pink peppercorn wafer
Banfi "Rosa Regale" Brachetto D'Acqui, 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