



Heartland Welcomes  
The Bonneville Wedding Celebration  
Saturday, March 22, 2008

Amuse-bouche

Hidden Springs Creamery sheep milk ricotta cheese-walnut mousse  
with apricot jam and a fennel seed croustade  
*Iron Horse "Wedding Cuvee" Blanc de Noirs, Sonoma County, California 2004*

Fish

Pan-fried Canadian walleye  
with wild mushroom cream, microgreens-herb sprout salad  
and apple cider vinaigrette  
*Höpler, Pinot Blanc Burgenland, Austria 2006*

Meat

Hill & Vale Farm roasted rack of lamb  
with tart cherry sauce and creamy polenta  
*Evesham Wood "Le Puits Sec" Pinot Noir Willamette Valley, Oregon 2005*

Cheese

Widmer's Cheese Cellars "Authentic Brick" cellar-aged Wisconsin cow milk cheese  
with roasted apple-golden raisin chutney  
and house-baked whole grain crackers  
*Evesham Wood "Le Puits Sec" Pinot Noir Willamette Valley, Oregon 2005*

Dessert

Gâteau Marjolaine  
with caramel buttercream, dark chocolate ganache,  
cocoa meringue and espresso crème anglaise  
*Warre's "Otima" 10-year Tawny Douro Valley, Portugal NV*

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