



Heartland Welcomes  
The Zac Calkins Bar Mitzvah Celebration  
Saturday, July 26, 2008

Amuse-Bouche

House-cured duck breast prosciutto  
with midsummer spearmint-melon relish  
*Nicolas Feuillatte Brut Rosé Champagne, France NV*

First Course

Organic summer field greens  
with baby tomatoes and toasted Illinois pecan vinaigrette  
*Nicolas Feuillatte Brut Rosé Champagne, France NV*

Entrée

Choice of:

Thousand Hills Cattle Company grass-fed beef strip loin roast  
with roasted wild mushrooms, mashed skin-on red potatoes  
and Marsala glace de viande

or

Cornmeal-crusted Grand Marais lake trout  
with garlic-scented creamed spinach and three onion compote

*Vacheron Fancerre, Loire Valley, France 2006*

*Emilio Moro Ribera del Duero, Spain 2005*

Cheese

Roth Käse Gran Queso Manchego  
with summer stone fruit relish and house-baked whole grain crackers

*Vacheron Fancerre, Loire Valley, France 2006*

*Emilio Moro Ribera del Duero, Spain 2005*

Dessert

Dark chocolate-raspberry gâteau  
with nutmeg sabayon and candied pumpkinseeds  
*Les Clos de Paulilles Banyuls, Provence, France 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