



Heartland Welcomes
The Cunningham-Munson Wedding Party
Saturday, January 5, 2008

Canapé Reception

Wild mushroom-goat cheese mousse with persimmon jam
Lamb shoulder confit with preserved fruit chutney
House-cured lake trout gravlax with Aquavit-black pepper crème fraîche
Iron Horse "Wedding Cuvee" Blanc de Noirs Sonoma County, California 2004

Salad

Organic frisée and winter cress
with warm wild boar bacon vinaigrette, fried shallots
and a poached free range heritage chicken egg
Joseph Drouhin, St. Veran Burgundy, France 2005

First Course

Bullfrog Farm rainbow trout
with three onion relish, freshwater fish consommé and chive oil
Joseph Drouhin, St. Veran Burgundy, France 2005

Second Course

Roasted rack of red venison
with cranberry-walnut chutney, winter squash-potato purée
and Badgersett Farm chestnut sauce
Evesham Wood "Le Puits Sec" Pinot Noir Willamette Valley, Oregon 2005

Cheese

Wisconsin artisan cheese assortment
with preserved fruit relish, Ames Farm single source honey
and house-baked whole grain crackers
Evesham Wood "Le Puits Sec" Pinot Noir Willamette Valley, Oregon 2005

Dessert

Checkerboard passion fruit gâteau
with caramelized Anjou pears, dark chocolate sauce, brandy sabayon
and a white chocolate rose
Errazuriz Late Harvest Sauvignon Blanc Casablanca Valley, Chile 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