



Heartland Welcomes  
Tyler Thomas of HdV Wines  
Sunday, April 13, 2008

Amuse-bouche

Freshwater fish mousse  
with English cucumber and tarragon sour cream  
*Chardonnay 2001*

Soup

Caramelized apple soup  
with golden raisin-pear relish and cinnamon crème fraîche  
*Chardonnay "Old Vine Single Clone Selections" 2005*

Game Bird

House-smoked Au Bon Canard magret duck breast  
with star anise, tellicherry black pepper,  
braised greens and warm black currant cumberland sauce  
*"Belle Cousine" 2004*

Game Meat

Rosemary & lavender-crusted North Star Farm rack of elk  
with duck fat-roasted fingerling potatoes  
and dark cherry glace de viande  
*Syrah 2004*

Cheese

Castle Rock Organic Farms "Smoky Blue Cheese" cave-aged Wisconsin cow milk cheese  
with Door County preserved fruit-southern Illinois pecan chutney  
and house-baked whole grain crackers  
*"Red Proprietary Blend" 2000*

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