



Heartland Welcomes
The Minneapolis Builders Exchange
Thursday, February 26, 2009, 6:00 PM

Reception

Fennel-cured Michigan lake trout with Pernod-black pepper sour cream, cucumber and Grand Marais lake cisco caviar
Grass-fed veal shoulder confit with pink lady apple-raisin chutney, parsley sprouts and a house-baked whole grain croustade
Donnay Dairy goat cheese mousse with habañero pepper-mint jelly, Belgian endive and pumpnickel toast
A selection of domestic & imported beers and wines by the glass

First Course

Choice of:

Labore Farms baby lettuces with grilled radicchio, toasted Illinois pecans and brown sugar vinaigrette

or

Roasted winter squash soup with cinnamon crème fraîche and toasted pumpkinseeds

or

Country terrine with pickled onions, apple mustard, hardboiled free range chicken egg and cumberland sauce

A to Z "Oregon Pinot Blanc" 2007

Entrée

Choice of:

Pan-roasted Great Lakes walleye

with spicy braising greens, warm Minnesota oyster mushroom relish and red wine-freshwater fish stock reduction

or

Walnut vinegar & Madeira marinated Wild Acres Farm poussin

with creamy Wisconsin parmesan cheese polenta, fried leeks and sherry game bird sauce

or

Northstar Farms prime rib of range-fed bison

with Bushel Boy tomato Provençal, fingerling potatoes roasted in rendered duck fat and horseradish glace de viande

Rocca delle Macie "fer Giovetto" 2003

Cheese

Midwestern artisan cheese sampler

with preserved fruit compote, hazelnut praline and house-baked whole grain crackers

Rocca delle Macie "fer Giovetto" 2003

Dessert

Chocolate trio

of a dark chocolate-cinnamon crème brûlée tart, a white chocolate peppermint truffle
and milk chocolate-black walnut meringue with sambuca sabayon

Banfi "Rosa Regale Brachetto d'Acqui" 2007

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