



Heartland Welcomes  
The Mark Johnson Party  
Friday, August 29, 2008

Amuse-Bouche

House-cured duck breast prosciutto-braised rabbit confit roulade  
with black walnut-peach compote

*Louis Bouillot "Cremant de Bourgogne" Brut Rosé, Burgundy, France NV*

First Course

Bullfrog farm rainbow trout  
with lobster mushroom consommé, cherry tomato-endive relish  
and opal basil chiffonade

*Andre et Michel Guerard Chignin, Savoie, France 2005*

Entrée

Cedar Summit Farm grass-fed organic veal roast  
with treviso radicchio, red Adirondack potato gratin  
and brandy glace de viande

*Talisman "Ted's Vineyard" Pinot Noir, Russian River Valley, California 2004*

Cheese

Midwestern regional artisan cheese selection  
with cranberry-rhubarb-pumpkinseed chutney  
and house-baked whole grain crackers

*Montellori "Bianco dell'Empolese" Vin Santo, Tuscany, Italy 2000*

Dessert

Raspberry-hazelnut shortcake  
with wildflower honey crème fraîche,  
raspberry coulis and Frangelico sabayon

*Elio Perrone "Bigaro" Brachetto, Castiglione, Italy 2005*

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