



Heartland Welcomes
The Patrick McDonough Party
Friday, April 17, 2009, 8:00 PM

Offal

Spiced Meadow's Pride Farm cervelle de veau
with Italian parsley cream sauce and roasted pear butter toast
René Rostaing "La Bonette" Condrieu 2004, Rhône Valley, France

Fowl

Pan-seared Au Bon Canard magret duck breast
with fiddlehead ferns and cherry glace de viande
Domaine Dubreuil "Corton Clos du Roi" Grand Cru 1969, Côtes de Beaune, France

Meat

Shepherd's Song Farm smoked loin of goat
with sweet pea-morel mushroom relish and dark plum catsup
Domaine du Vieux Télégraphe Châteauneuf-du-Pape 1989, Rhône Valley, France

Cheese

Montchevré "Chèvre in Blue" cave-aged Wisconsin goat milk blue cheese
with wild leek jam, spiced candied walnuts
and house-baked whole grain crackers
Château Meyney St. Estèphe Cru Bourgeois 1982, Bordeaux, France

Dessert

Poached apricot-hazelnut gâteau
with white peach curd, nutmeg-scented Moscato sabayon
and passion fruit-apricot coulis
Yves Cuilleron "Ayguets" Condrieu Liqueux 2006, Rhône Valley, France

Serving a nightly changing dinner menu from 5:30 PM Tuesday through Sunday reservations suggested
Wine Bar open from 5:30 PM Tuesday through Sunday
1806 St. Clair Avenue, St. Paul, Minnesota 651.699.3536 www.heartlandrestaurant.com