



Heartland Welcomes
The Al Mendoza Groom's Dinner
Friday, April, 25, 2008

First Course

Choice of:

Mint-scented Wisconsin sunchoke soup with fried sunchoke chips

Hill & Vale Farm lamb tartare with parsley flatbread, horseradish tomato jam and shallot dressing

Hand-harvested wild rice-tart cherry salad with toasted pumpkin seeds, herb sprouts, marinated turnips, and caramelized red pear vinaigrette

Roasted red beet salad with early spring radishes, red onion-chèvre mousse, baby arugula and cucumber-dill vinaigrette

Entrée

Choice of:

Pan-fried farina cake with baby broccoli, watermelon radish-celery sprout salad, mustard-infused grape seed oil and house-made harissa

Grilled wild sturgeon with baby carrots, spring onions, treviso radicchio and red beet coulis

Pheasant liver mousse ravioli with house-made boudin blanc, fresh garlic, wilted spring greens and celeriac fondant

Thousand Hills Cattle Company grass-fed beef tenderloin filet with golden turnip-potato purée, braised local garlic mustard and sweet onion glace de viande

Dessert

Assorted regional artisanal cheeses with whole grain crackers and tomato-raisin chutney

Pecan-red currant-crème fraîche roulade with sherry-macerated preserved apricots, cardamom crème anglaise and a preserved blueberry compote

Chocolate pot de crème with a honey-oat Florentine cookie, cayenne-caramel sauce and brown sugar fleurons

Dark cherry-apple galette with port wine-cherry ice cream, spiced pumpkin seeds and passion fruit sauce

Joseph Drouhin Saint-Véran Beaune, France 2006

La Garto Merlot Mendoza, Argentina 2005

Serving a nightly changing dinner menu from 5:30 PM Tuesday through Sunday
1806 St. Clair Avenue, St. Paul, Minnesota 651.699.3536 Reservations suggested

18% gratuity will be added to all parties of 6 or more