



Heartland Welcomes  
The Rojas Wedding Celebration  
Saturday, May 17, 2008

Amuse-bouche

Chilled English pea soup  
with mint crème fraîche and toasted hazelnuts  
*Haton Brut Rosé Champagne France NV*

First Course

Asparagus-goat cheese crêpe  
with nutmeg cream and sweet pepper coulis  
*O'Reilly's Chardonnay Oregon 2006*

Second Course

Wild ramp-golden potato gnocchi  
with Hidden Springs Creamery sheep milk ricotta cheese-morel mushroom sauce  
*O'Reilly's Chardonnay Oregon 2006*

Salad

Early spring baby greens and herb sprouts  
with black pepper croutons, pickled spring onions  
and Champagne vinaigrette  
*Prieuré de Montézargues Tavel France 2006*

Dessert

Individual wedding cake  
of white & gold fondant, dark cherries, vanilla génoise  
and candied violets with rosewater crème anglaise  
*Elio Perrone "Bigarò" Brachetto Italy 2007*

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*