



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

Amuse-bouche

Chilled English pea soup
with mint oil and toasted hazelnuts
Haton Brut Rosé Champagne France NV

First Course

Asparagus-leaf lettuce roulade
with crushed smoked chilies and sweet pepper coulis
O'Reilly's Chardonnay Oregon 2006

Second Course

Morel mushroom-barley risotto
with wild leek sauce and Italian parsley-pecan pistou
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 maple syrup wedding cake
with port wine-macerated strawberries and raspberry coulis
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