



Heartland Welcomes  
The Society of Amateur Chefs  
Thursday, December 11, 2008

Reception

Grand Marais lake cisco caviar with dill sour cream, red potato and pickled wild leeks  
Au Bon Canard magret duck breast prosciutto, parsley sprouts with pear mostarda  
Wisconsin Black River blue cheese-black walnut mousse with cucumber and roasted chiongia beets  
*Haton Brut Rosé Champagne NV*

Fish

Hazelnut-crusted Michigan lake perch  
with herb sprout salad, Griffin Gardens Minnesota verjus and freshwater fish consommé  
*Alois Lageder Pinot Bianco 2007*

Meat

Thousand Hills Cattle Company cardamom & brown sugar-cured roasted grass-fed loin of beef  
served hunter-style with wild mushrooms and celery root-potato purée  
*Zenato Ripassa della Valpolicella 2005*

Cheese

Roth Käse "Rofumo" hickory wood-smoked Wisconsin cow milk cheese,  
Milton Creamery "Prairie Breeze" cellar-aged Amish Iowa cow milk cheese  
and Natural Valley Cheese "Redstone Robust" cellar-aged Wisconsin washed-rind goat milk cheese  
with honeycrisp apple-sweet pepper chutney and house-baked whole grain crackers  
*Zenato Ripassa della Valpolicella 2005*

Dessert

Linzer-style pumpkin torte  
with raspberry-cranberry compote, frozen maple syrup yogurt,  
Sambuca-infuse white chocolate sauce, black currant-pear fruit leather and candied pie pumpkin  
*Banfi "Rosa Regale" Brachetto d'Acqui 2006*

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