



Heartland Welcomes  
Trip Kloser & Summit Brewing Company's Mark Stutrud  
Wednesday, April 29, 2009, 6:30 PM

Introductions

*Summit Maibock*

Salad

Chilled wheat berries  
with golden raisins, toasted hazelnuts and dill sprouts

*Summit Hefe Weizen*

Fish

Beer-battered Michigan walleye  
with cucumber-radish slaw and upland cress aioli

*Summit Pilsener*

Fowl

Pan-roasted Wild Acres Farm poussin  
with braised escarole, fava beans, roasted garlic  
and Extra Pale Ale-chicken stock reduction

*Summit Extra Pale Ale*

Meat

Horizon Red Ale-braised Hidden Stream Farm pork shoulder  
with bacon-roasted potatoes, smoked tomato-onion compote and braising jus

*Summit Horizon Red Ale*

Cheese

Carr Valley Cheese Company paprika-rubbed Apple Smoked Cheddar  
with sour cherry-pecan chutney and house-baked whole grain crackers

*Summit ESB*

Dessert

Dark chocolate-raisin-molasses gâteau  
with espresso caramel and black walnut-sorghum syrup ice cream

*Summit Great Northern Porter*

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](http://www.heartlandrestaurant.com)