



Heartland Welcomes  
Thomson Reuters  
Wednesday, April 22, 2009, 7:30 PM

First Course

Pan-fried Lake Michigan whitefish  
with English pea-mint sauce and herb sprout salad  
*Tour des Gendres Bergerec, Sec 2007*

Second Course

Northstar Farm roast loin of bison  
with early season asparagus, fingerling potatoes roasted in rendered duck fat  
and morel mushroom sauce

*Rocca della Macie "Ser Gioveto" IGT 2003*

Cheese

Midwestern artisan cheese sampler  
with wild leek jam, spiced candied walnuts  
and house-baked whole grain crackers  
*Vienne "Les Cranilles" Cotes-du-Rhone 2006*

Dessert

Dessert trio of a sheep milk ricotta cheese cannolo,  
a dark chocolate-passion fruit tartlet  
and a crème fraîche-pear butter napoleon  
with port wine reduction and chocolate sauce  
*Banfi "Rosa Regale" Brachetto D'Acqui 2006*

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)