



Heartland Welcomes  
The Leo & Rolaine Twiggs Wedding Celebration  
Saturday, August 23, 2008

Amuse-Bouche

House-cured duck breast prosciutto  
with midsummer spearmint-melon relish  
*Iron Horse Blanc de Blancs, Sonoma County, California 2001*

First Course

Wild rice-crusted Bullfrog Farm rainbow trout  
with freshwater fish consommé, summer frisée salad and tarragon oil  
*Château Ducasse Graves, Bordeaux, France 2007*

Entrée

Money Creek ranch wild boar rib roast  
with roasted garlic cloves, braised escarole, baby heirloom potatoes  
and grainy mustard glace de viande  
*David Duband Hautes Côtes-Du-Nuits, Burgundy, France 2005*

Cheese

Regional artisan cheese selection  
with yellow peach-toasted pecan compote  
and house-baked whole grain crackers  
*David Duband Hautes Côtes-Du-Nuits, Burgundy, France 2005*

Dessert

Chocolate-hazelnut-raspberry sablé torte  
with a Moscato-poached apricot, a hazelnut-chestnut blossom honey tuile,  
thyme-scented raspberry coulis and chocolate sauce  
*Les Clos de Paulilles Banyuls, Roussillon, France 2005*

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