



Heartland Welcomes  
The Anthony Vinci Groom's Dinner  
Friday, June 12, 2009

Choice of:

Fauna

First Course

Michigan lake trout  
with English shell peas, baby carrots, Japanese mustard greens  
and white wine freshwater fish fumet

Second Course

Wild Acres Farm free range poussin  
with roasted baby garlic, braised spring greens  
and morel mushroom glace de viande

Dessert

Chocolate pot de crème in a honey oat Florentine cup  
with fresh raspberries, passion fruit coulis and chocolate sauce

Or

Flora

First Course

Wild leek-asparagus vichyssoise  
with hazelnut oil, columbine blossoms and pickled ramps

Second Course

Wisconsin russet potato gnocchi  
with wild bolete mushrooms, tomato concassée,  
green garlic and cilantro-sunflower seed pistou

Dessert

Rhubarb-crème fraîche cheesecake  
with nectarine compote, toasted pecan-maple oat granola  
and ginger-molasses crème anglaise

*Col Vetoraz Valdobbiadene Prosecco, Italy, NV*  
*Alexis Bailly Vineyard Seyval Blanc, Minnesota, 2008*  
*Winehaven Syrah, Minnesota, 2006*