



Heartland Welcomes
Voyageur Asset Management
Thursday, October 9, 2008, 7:30 PM

Amuse-Bouche

House-cured salmon gravlax
with autumn root vegetable-potato relish and coriander crème fraîche
Louis Bouillot Cremant de Bourgogne Brut Rosé NV

First Course

Roasted sugar pumpkin cream soup
with maple syrup sour cream and toasted pecan-mint pistou
Steele Pinot Blanc 2006

Second Course

Baby lettuces & marinated roasted beets
with house smoked bacon lardons and buttermilk blue cheese vinaigrette
Steele Pinot Blanc 2006

Entrée

Choice of:
Wild rice-crusted Lake Michigan walleye
with wild forest mushrooms and Minnesota sweet corn cream
or
Thousand Hills Cattle Company grass-fed beef tenderloin filet
with fingerling potatoes, roasted sweet onions and cranberry glace de viande
Steele Pinot Blanc 2006
Tiza Malbec 2005

Dessert

Hidden Springs Farm sheep milk ricotta cheese-polenta cheesecake
with a honeycrisp apple galette, blueberry-rhubarb jam,
Calvados sabayon and apple caramel sauce
Bricco Riella Moscato D'Asti 2007

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
www.heartlandrestaurant.com