



Heartland Welcomes Whole Foods
Thursday, June 18, 2009

First Course

Wild leek-asparagus vichyssoise
with bull's blood beet sprouts and toasted black walnuts

A large, light green decorative graphic centered on the page. It consists of a circular frame with a grid pattern, containing a stylized plant or leaf design. The text for the second course is centered within this graphic.

Second Course

Porcini mushroom barley pilaf
with tomato concassée, English shell peas
and sage-scented tomato coulis

Dessert

Red Currant-rhubarb sorbet
with local berry compote and oat granola-toasted sunflower seed bars

Serving a nightly changing dinner menu from 5:30 PM Tuesday through Sunday
651.699.3536 1806 St. Clair Avenue, St. Paul, Minnesota reservations suggested
www.heartlandrestaurant.com