



NEW YEAR'S EVE, 2007

FROM THE FOREST AND PRAIRIE

AMUSE-BOUCHE

SCOTCH QUAIL EGG
WITH HOUSE-MADE GAME BIRD SAUSAGE, CRANBERRY MUSTARD AND WINTER FRISEE

FIRST COURSE

WILD ACRES FARM FREE RANGE POUSSIN BALLOTINE
WITH WILD BOAR-FOIE GRAS PÂTE, WATERCRESS SALAD AND GREEN PEPPERCORN VINAIGRETTE

SECOND COURSE

HILL & VALE FARM ROASTED RACK OF LAMB WRAPPED IN HOUSE-SMOKED BACON
WITH ROASTED LEEK-POTATO PURÉE AND WILD MUSHROOM GLACE DE VIANDE

CHEESE

ROTH KÄSE "GRAND CRU SURCHOIX GRUYERE" WISCONSIN CELLAR-AGED COW MILK CHEESE
WITH SWEET & SOUR CABBAGE, RED WINE-TOASTED CARAWAY SEED GASTRIQUE AND CRISP IOWA PROSCIUTTO HAM

DESSERT

CHOCOLATE-CHESTNUT GÂTEAU WITH GLAZED BADGERSETT FARM CHESTNUTS,
A BAKED BOSCH PEAR, A CHAMPAGNE-CHOCOLATE TRUFFLE AND RIESLING SABAYON

FROM THE RIVERS AND LAKES

AMUSE-BOUCHE

HOUSE-PICKLED NORTHERN PIKE
WITH SAUCE GRIBICHE AND CRISP LEEKS

FIRST COURSE

LAKE STURGEON-BLUE POTATO CHOWDER
WITH DRAGSMITH FARM ORGANIC ROOT VEGETABLES AND SUNCHOKE CHIPS

SECOND COURSE

PAN-FRIED CANADIAN WALLEYE
WITH HORSERADISH-CELERY ROOT RÉMOULADE, BRAISED WINTER GREENS AND TROUT CAVIAR

CHEESE

CARR VALLEY "MOBAY" WISCONSIN SHEEP AND GOAT MILK CHEESE
WITH CANDIED BEETS, SORGHUM SYRUP REDUCTION AND TOASTED PUMPKINSEED BRITTLE

DESSERT

HAND-HARVESTED NATIVE AMERICAN WILD RICE-PRESERVED CRANBERRY FRITTERS
MAPLE SYRUP ICE CREAM, BLACKBERRY FRUIT LEATHER AND WILD STRAWBERRY COULIS

FROM THE FARMS AND FIELDS

AMUSE-BOUCHE

CARAMELIZED SWEET ONION-APPLE RILLETES
WITH HERB-SCENTED BREADCRUMBS AND HAZELNUT-FENNEL SEED FLATBREAD

FIRST COURSE

BRAISED ESCAROLE-CUSTARD TART
WITH TOMATO VINEGAR SABAYON, WISCONSIN PARMESAN CHEESE AND OVEN-DRIED BABY HEIRLOOM TOMATOES

SECOND COURSE

TWO PREPARATIONS OF HOUSE-STUFFED AGNOLOTTI PASTA
WITH HIDDEN SPRINGS CREAMERY SHEEP MILK RICOTTA CHEESE, RED CHARD-WINTER SQUASH PURÉE AND FENNEL CREAM

CHEESE

MONTCHEVRÉ "CHÈVRE IN BLUE" WISCONSIN CAVE-AGED GOAT MILK BLUE CHEESE
WITH PRESERVED BLUEBERRY-RED PEAR MOSTARDA AND CANDIED PERSIMMON

DESSERT

SORBET AND COOKIE SAMPLING OF WILD PLUM-CARAWAY SEED WITH A CAT'S TONGUE BUTTER COOKIE,
PASSION FRUIT-VANILLA WITH A CHOCOLATE-HAZELNUT MACARON
AND APPLE CIDER-GREEN PEPPERCORN WITH A TOASTED PUMPKINSEED COOKIE

\$75 INDIVIDUAL FIXED PRICE TAX AND GRATUITY ADDITIONAL

SERVING A NIGHTLY CHANGING MENU FROM 5:30 PM TUESDAY THROUGH SUNDAY WINE BAR OPEN NIGHTLY FROM 5:30 PM
1006 ST. CLAIR AVENUE, ST. PAUL, MINNESOTA WWW.HEARTLANDRESTAURANT.COM 651.699.3536 RESERVATIONS SUGGESTED