



NEW YEAR'S EVE, 2020

FROM THE FOREST AND PRAIRIE

AMUSE-BOUCHE

HOUSE-SMOKED AU BON CANARD MAGRET DUCK BREAST
WITH LOCAL BLACK CURRANT CUMBERLAND SAUCE AND SUNCHOKE CRISPS

FIRST COURSE

SINGERHOUSE FARM RABBIT FENNEL SAUSAGE
WITH BRAISED CABBAGE, ROASTED APPLE PURÉE AND FIRESIDE APPLE MUSTARD

SECOND COURSE

CARDAMOM & BROWN SUGAR CURED THOUSAND HILLS CATTLE COMPANY GRASS-FED BEEF TENDERLOIN ROAST
SERVED HUNTER-STYLE WITH HOUSE-SMOKED BACON, ROASTED MUSHROOMS AND FINGERLING POTATOES

CHEESE

WIDMER'S CHEESE CELLARS "8 YEAR OLD CHEDDAR" CAVE-AGED WISCONSIN COW MILK CHEESE
WITH WILD GROUND CHERRY-EGGPLANT MOSTARDA AND HOUSE-PICKLED GOLDEN CIPOLLINI ONIONS

DESSERT

ORGANIC DARK CHOCOLATE MARQUISE
WITH CHAMPAGNE PANNA COTTA, LAVENDER-SCENTED PUMPKIN CRÈME ANGLAISE,
WHITE & DARK CHOCOLATE BARK AND CHOCOLATE SAUCE

FROM THE RIVERS AND LAKES

AMUSE-BOUCHE

LAKE TROUT CRUDO
WITH SHALLOT-MINT DRESSING, WISCONSIN PEA TENDRILS AND GRIFFIN GARDENS VERIUS REDUCTION

FIRST COURSE

HAZELNUT-CRUSTED MICHIGAN LAKE PERCH
WITH LEEK CONFIT, TOASTED HAZELNUTS AND WHITE WINE CREAM

SECOND COURSE

PAN-FRIED GREAT LAKES WHITEFISH
WITH AQUAVIT-BLACK PEPPER SOUR CREAM, BRAISED WINTER GREENS AND GRAND MARAIS LAKE CISCO CAVIAR

CHEESE

RENY PICOT "ST. ROCCO TRIPLE CRÈME BRIE" CELLAR-RIPENED MICHIGAN COW MILK CHEESE
WITH BLACK WALNUT-SWEET POTATO COMPOTE AND WILD MUSHROOM DUXELLES BOUCHEE

DESSERT

OHIO PAWPAW SHERBET
WITH FRUIT BUTTER TARTLETS, RED CURRANT FRUIT LEATHER AND PORT WINE REDUCTION

FROM THE FARMS AND FIELDS

AMUSE-BOUCHE

NEBRASKA GREAT NORTHERN WHITE BEAN-HORSERADISH MOUSSE ROULADE
WITH CUCUMBERS, GOLDEN BEETS, PARSLEY SPROUTS AND HOUSE-PICKLED RAMP VINAIGRETTE

FIRST COURSE

WILD FOREST MUSHROOM POT AU FEU
WITH ORGANIC LEEKS AND WISCONSIN PARSNIP CREAM

SECOND COURSE

BUTTERNUT SQUASH NAPOLEON
WITH HIDDEN SPRINGS CREAMERY SHEEP MILK FETA CHEESE, TOASTED WALNUTS,
FRIED WILD RICE-APPLE RAVIOLI AND HOCH ORCHARD APPLE CIDER REDUCTION

CHEESE

NATURAL VALLEY CHEESE "CASTLE ROCK RESERVE" WISCONSIN CAVE-AGED GOAT MILK CHEESE
WITH SMOKED PEPPER-BITTER CHOCOLATE GANACHE AND TART CRANBERRY RELISH

DESSERT

MASCARPONE CHEESE-CHÈVRE CANNOLO
WITH A BAKED SECKEL PEAR, MADEIRA SABAYON, CANDIED ILLINOIS PECANS AND MINT SCENTED-PEACH COULIS

\$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