



Heartland Welcomes Simple, Good and Tasty
Tuesday, June 23, 2009

Choice of:

Fauna

First Course

Hidden Stream Farm Duroc pork fromage de tête
with ginger-plum mustard, pickled ramps
and edible chrysanthemum salad

Second Course

Wild Acres Farm free range poussin
with roasted baby carrots, a pumpkinseed-wild rice cake
and fresh blackberry glace de viande

Dessert

Dark chocolate-cherry torte
with herb-scented buttercream, brandied cherry sabayon
and pink peppercorn-marbled chocolate bark
\$40 per person fixed price, tax and gratuity additional

Or

Flora

First Course

Chilled Deer Creek Farm summer fruit soup
with spicy nectarine relish and sorrel crème fraîche

Second Course

Hidden Springs Creamery sheep milk ricotta cheese-duck egg pasta ravioli
with king bolete mushrooms, organic radicchio
and green garlic-tomato coulis

Dessert

Blackberry & rhubarb pumpkinseed frangipane tart
with juniper-caramel crème anglaise, house-cultured laban,
toasted pecan-sunflower seed granola and Ames Farm alfalfa blossom honey
\$30 per person fixed price, tax and gratuity additional

JL Giguere "Matchbook" Rosé of Tempranillo, Dunnigan Hills, California 2008 \$8

Mattei "Colli Tortonesi" Barbera, Piedmont, Italy 2005 \$8

Summit Extra Pale Ale, St. Paul, Minnesota \$6

Schell's Pilsner, New Ulm, Minnesota \$6

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