



VALENTINE'S DAY 2008

FROM THE FOREST AND PRAIRIE

AMUSE-BOUCHE

THOUSAND HILLS CATTLE COMPANY GRASS FED BEEF CARPACCIO  
WITH WISCONSIN PARMESAN CHEESE AND HORSERADISH VINAIGRETTE

FIRST COURSE

HOUSE-CURED WILD ACRES FARM DUCK LEG CONFIT  
WITH ROASTED WINTER SQUASH, PRESERVED CHERRIES AND BLACK WALNUT SAUCE

SECOND COURSE

ROASTED RACK OF WISCONSIN ELK  
WITH CELERY ROOT-POTATO PURÉE, WILD BOAR GUANCIALE AND SCOTCH WHISKY SAUCE

CHEESE

ROTH KÄSE "KNIGHT'S VAIL" CELLAR-AGED WISCONSIN WASHED-RIND COW MILK CHEESE  
WITH CHESTNUT BLOSSOM HONEY AND GLAZED RED PEARL ONIONS

DESSERT

VANILLA-ROSEWATER CRÈME BRÛLÉE  
WITH A PRESERVED CHERRY-PUMPKIN SPICE COOKIE, A CARDAMOM TUILE  
AND ILLINOIS PECAN-BROWN SUGAR SHORTBREAD

FROM THE RIVERS AND LAKES

AMUSE-BOUCHE

GRAND MARAIS LAKE CISCO CAVIAR IN TOMATO ASPIC  
WITH BELGIAN RED ENDIVE, TOMATO VINEGAR REDUCTION AND DILL SPROUTS

FIRST COURSE

WILD LEEK-CRUSTED BLUE GILL  
WITH PRESERVED TOMATO RELISH AND ITALIAN PARSLEY-GARLIC SAUCE

SECOND COURSE

PAN-FRIED CANADIAN WALLEYE  
WITH ROOT VEGETABLE SLAW AND WHITE BEAN PURÉE

CHEESE

NATURAL VALLEY "CASTLE ROCK RESERVE" CAVE-AGED WISCONSIN GOAT MILK CHEESE  
WITH ROASTED BEET SYRUP AND MUSTARD SEED-RAISIN CHUTNEY

DESSERT

SAMBUCA-WHITE CHOCOLATE SEMI-FREDDO  
WITH DARK CHOCOLATE ESPRESSO BEANS, RED CURRANT COULIS,  
PUMPKINSEED-YOGURT CAKE AND RED SUMAC MERINGUE

FROM THE FARMS AND FIELDS

AMUSE-BOUCHE

FRIED SWEET POTATO-MAPLE SYRUP RAVIOLO  
WITH HAZELNUT-CRANBERRY JAM

FIRST COURSE

SAVORY RED ANJOU PEAR-ROASTED GARLIC BREAD PUDDING  
WITH PARSNIP CRISPS AND GOAT MILK BUTTER SAUCE

SECOND COURSE

HAND-HARVESTED CANADIAN WILD RICE-WHEAT BERRY RISOTTO EN CROÛTE À VOL-AU-VENT  
WITH PRESERVED BUTTON MUSHROOMS, CARAMELIZED SWEET ONION SAUCE  
AND A WISCONSIN PARMESAN CHEESE CRACKER

CHEESE

HIDDEN SPRINGS CREAMERY "OCOOCH MOUNTAIN" CAVE-AGED WISCONSIN SHEEP MILK CHEESE  
WITH WILDFLOWER HONEY-GINGER CARAMEL AND CANDIED BUTTERNUT SQUASH

DESSERT

DARK CHOCOLATE-SMOKED PEPPER CAKE  
WITH PINOT NOIR BLANC-RASPBERRY MOUSSE, TOASTED HAZELNUT BRITTLE  
AND PORT WINE-CHOCOLATE SAUCE

\$75 INDIVIDUAL TAX & GRATUITY ADDITIONAL

SERVING A NIGHTLY CHANGING FROM 5:30 PM TUESDAY THROUGH SATURDAY RESERVATIONS SUGGESTED  
1006 ST. CLAIR AVENUE, ST. PAUL, MINNESOTA, 55105 651.699.3536 WWW.HEARTLANDRESTAURANT.COM