



VALENTINE'S DAY 2009

FROM THE FOREST AND PRAIRIE

AMUSE-BOUCHE

CHILLED SINGERHOUSE FARM RABBIT RAVIOLO
WITH BUTTERNUT SQUASH BRUNOISE AND CRANBERRY MUSTARD

FIRST COURSE

PAN-ROASTED AU BON CANARD FOIE GRAS SAUSAGE
WITH HORSERADISH POTATO PURÉE, GOLDEN RAISIN RELISH AND BLACK CHERRY GLACE DE VIANDE

SECOND COURSE

GRILLED MEADOW'S PRIDE FARM GRASS-FED VEAL CHOP
WITH GARLIC-SCENTED BRAISED MUSTARD GREENS, WILD BOAR BACON AND PORT WINE SAUCE

CHEESE

PASTURELAND FARMS "CEDAR GROVE THOTEN" CELLAR-AGED ORGANIC MINNESOTA RAW COW MILK CHEESE
WITH PORK SHOULDER CONFIT JAM AND BLACK CURRANT CUMBERLAND SAUCE

DESSERT

ESPRESSO-INFUSED HAZELNUT PRALINE-MASCARPONE CHEESE TIMBALE
WITH RASPBERRY COULIS AND WILDFLOWER HONEY CRÈME FRAÎCHE

FROM THE RIVERS AND LAKES

AMUSE-BOUCHE

SMOKED SALMON ROULADE
WITH DILL CRÈME FRAÎCHE MOUSSE AND ROOT VEGETABLE SLAW

FIRST COURSE

PAN-ROASTED STURGEON
WITH GREEN PEPPERCORN BUTTER, RED CHARD SPROUTS AND WHITE BEAN-PICKLED RAMP RAGOÛT

SECOND COURSE

PAN-FRIED LAKE MICHIGAN WHITEFISH
WITH WARM GOLDEN POTATO SALAD, TARRAGON SOUR CREAM AND GRAND MARAIS LAKE CISCO CAVIAR

CHEESE

CARR VALLEY CHEESE COMPANY "MOBAY" CELLAR-AGED WISCONSIN GOAT & SHEEP MILK CHEESE
WITH RED PEAR MOSTARDA AND CHARRED ONION RELISH

DESSERT

CURRY-SPICED BREAD PUDDING
WITH BLACKBERRY CURD, CANDIED PIE PUMPKIN, MELON COULIS AND A VANILLA TUILE

FROM THE FARMS AND FIELDS

AMUSE-BOUCHE

WISCONSIN PARMESAN CHEESE-RÛSSET POTATO CROQUETTE
WITH PARSLEY SPROUTS, LEEK COMPOTE AND CANDIED TOMATO-TARRAGON VINAIGRETTE

FIRST COURSE

SOUP DUO OF ROASTED RED & GOLD BEETS
WITH BLACK PEPPER CRÈME FRAÎCHE AND SORREL OIL

SECOND COURSE

ORGANIC UPPER MIDWESTERN VEGETARIAN TURNOVER OF MINNESOTA BARLEY AND WISCONSIN MUSHROOMS
WITH LOCAL PINTO BEAN-LACINATO KALE RAGOÛT AND WALNUT OIL-POACHED TOMATO SAUCE

CHEESE

CASTLE ROCK ORGANIC DAIRY "SMOKEY BLUE" CAVE-AGED WISCONSIN HICKORY WOOD-SMOKED COW MILK BLUE CHEESE
WITH GLAZED SPICY ILLINOIS PECANS AND RED WINE-FORTIFIED TART CHERRY-APPLE CHUTNEY

DESSERT

CHOCOLATE FOUR WAYS
WITH A SPICY CHOCOLATE MADELEINE, A DARK CHOCOLATE-BLACK CURRANT-CRANBERRY TRUFFLE,
A WHITE CHOCOLATE-PEPPERMINT TRUFFLE AND MILK CHOCOLATE-PUMPKINSEED BARK

\$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