



Heartland Welcomes Whole Foods
Thursday, June 18, 2009

Choice of:

Fauna

First Course

Hidden Stream Farm Duroc pork fromage de tête
with frisée, mustard seed-plum compote, grilled garlic scallions
and toasted cornbread crumbs

Second Course

Wild Acres Farm free range poussin
with porcini mushroom-barley pilaf, leek confit
and fresh blackberry glace de viande

Dessert

Chocolate-black currant truffle torte
with preserved cranberry-chocolate bark, black currant curd
and passion fruit coulis

Or

Flora

First Course

Wild leek-asparagus vichyssoise
with bull's blood beet sprouts and asparagus-walnut oil emulsion

Second Course

Hidden Springs Creamery sheep milk ricotta gnudi
with radicchio, tomato concassée, English shell peas,
Wisconsin parmesan cheese broth and fresh spearmint

Dessert

Hidden Springs Creamery sheep milk ricotta cheese-rhubarb tart
with Grand Marnier sabayon, Deer Creek Farm strawberries
and an oat granola-toasted sunflower seed bar

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