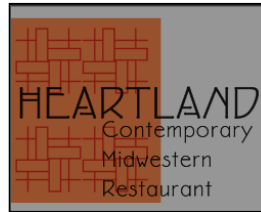


Wine Bar

www.heartlandrestaurant.com



Cheese

- ❖ Shepherd's Way Farms "Friesago Grano" Minnesota cave-aged sheep milk cheese \$5
 - ❖ Carr Valley Cheese Company "Apple Smoked Cheddar" paprika-rubbed Wisconsin cave-aged cow milk cheese \$5
 - ❖ Roth Käse "Grand Cru Furchoix Gruyère" Wisconsin cellar-aged cow milk cheese \$5
 - ❖ Assorted regional artisanal cheese sampler \$10
- Cheeses served with Ames Farm clover blossom honey and house-baked whole grain crackers*

Soups and Salads

- ❖ Wisconsin spring parsnip cream soup with scallions and flax seed croutons \$8
- ❖ Minnesota lamb-Canadian barley soup with tomato broth and basil pistou \$10
- ❖ Roasted spaghetti squash-radish salad with herb sprouts, chèvre and candied tomato-black pepper vinaigrette \$8
- ❖ Organic baby lettuces with grilled red onions, macerated strawberries, buttermilk blue cheese and rosemary-pecan vinaigrette \$8
- ❖ Pickled beets with wild watercress, hardboiled free range chicken egg, grilled garlic scallions and molasses-mustard vinaigrette \$8

Charcuterie

- ❖ Whitefish mousse with watercress sabayon and marinated baby carrots \$10
- ❖ House-smoked pork croquettes with pickled spring onions, frisée and strawberry catsup \$10
- ❖ Yorkshire pork-elk terrine with toasted black walnuts, apple slaw and caramelized apple-ginger mustard \$10

Plats du Jour

- ❖ English shell pea-wheat berry risotto with spring onions, Roth Käse Grand Cru Furchoix Gruyère cheese and Harry's Farm pea shoot salad \$16
- ❖ Pan-fried Bullfrog Farm rainbow trout with braised baby bok choy, herb oil and whitefish consommé \$12
- ❖ Wild rice-crust Great Lakes whitefish with baby heirloom carrots, caramelized Belgian endive and roasted tomato sauce \$14
- ❖ Roast prime rib of Northstar Farm grass-fed Wisconsin bison with braised spring greens, roasted baby fennel and leek cream \$22

Desserts

- ❖ Fenugreek-scented white chocolate pot de crème with maple syrup-glazed Illinois pecans, chocolate-hazelnut macaroon crumbles and a coriander cornmeal cookie \$9
- ❖ Minnesota Gewürztraminer-chocolate mousse gâteau with passion fruit sauce, cherry jam and pink peppercorn-chocolate wafers \$9
- ❖ Preserved tart cherry charlotte with raspberry Chantilly cream, a caramel tuile and raspberry coulis \$9

Serving a nightly changing menu from 5:30 PM 1814 St. Clair Avenue, St. Paul, Minnesota 651.699.3536
18% gratuity will be added to all parties of 6 or more