

June 22, 2007

www.heartlandrestaurant.com



Fauna

fixed price \$40

- ❖ Smoked Canadian walleye cake with sugar snap peas, bronze fennel fronds and freshwater fish consommé
- ❖ Fischer Farm Yorkshire pork loin roast with goat milk butter mashed potatoes, roasted organic button mushrooms and Madeira glace de viande
- ❖ Local strawberry shortcake with lavender crème patissiere, strawberry coulis and Kansas pecan spice cookies

Flora

fixed price \$30

- ❖ Chilled asparagus-wild leek soup with pickled ramp sour cream and toasted brioche breadcrumbs
- ❖ Hand-cut wild onion fettuccine with cherry tomatoes, roasted garlic, Black River gorgonzola cheese, torpedo onions and basil-parsley pesto
- ❖ Cherry-white peach-pumpkin seed frangipane tart with spicy caramel crème anglaise and port wine-macerated cherries

À la carte

- ❖ Organic summer vegetable-barley soup with smoked free range chicken and lavender oil \$10
- ❖ Wisconsin rainbow trout-wild onion beignets with smoked trout-pea shoot salad and sour cream dressing \$10
- ❖ Three preparations of Jingerhouse Farm rabbit: leg confit, a sweet kidney roulade and strawberry-liver mousse with strawberry jam, toasted cumin caramel and blackberry relish \$10
- ❖ Minnesota elk-beef liver terrine with cranberry mustard, toasted black walnuts and roasted micro garlic \$10
- ❖ Pickled baby carrot-frisée salad with toasted Kansas pecans and Donnay Dairy goat cheese-mint vinaigrette \$8
- ❖ Baby lettuces with fresh sweet cherries, Shepard's Way Big Woods blue cheese, basil sprouts and wildflower honey-black mustard seed vinaigrette \$8
- ❖ Chilled pinto bean-cucumber salad with baby arugula, house-cured salted venison bresaola and tomato-green garlic vinaigrette \$10
- ❖ Golden cauliflower with green onion butter \$6
- ❖ Garlic-roasted baby heirloom potatoes with Hope Creamery goat milk butter \$6
- ❖ Pan-fried Bullfrog Farm rainbow trout with cucumber-mint crème fraîche, arugula sprouts and cucumber-tomato relish \$24
- ❖ Minnesota free range chicken breast with golden cauliflower, organic local asparagus and cauliflower cream \$24
- ❖ Pan-seared Au Bon Canard magret duck breast wilted frisée-dark cherry slaw, pickled sweet onions and warm toasted hazelnut-red wine vinaigrette \$32
- ❖ Grilled Fischer Farm Yorkshire pork chop with house-smoked lamb bacon, braised lacinato kale and raspberry vinegar glaze \$26
- ❖ Hill & Vale Farm chevon goat chops with grilled baby broccoli, caramelized sweet onions and red wine glace de viande \$34
- ❖ Grilled North Dakota bison ribeye steak with roasted heirloom carrots, organic baby squash, Wisconsin button mushrooms and wild mushroom cream \$34

Dessert

- ❖ Assorted regional artisanal cheeses with whole grain crackers and rhubarb-cherry chutney \$8
- ❖ Cherry-white peach-pumpkin seed frangipane tart with spicy caramel crème anglaise and port wine-macerated cherries \$8
- ❖ Local strawberry shortcake with lavender crème patissiere, strawberry coulis and Kansas pecan spice cookies \$8
- ❖ Chocolate-blackberry-passion fruit torte with Chambord sabayon and dark chocolate-espreso bark \$8

Serving a nightly changing dinner menu from 5:30 PM Tuesday through Sunday  
1806 St. Clair Avenue, St. Paul, Minnesota 651.699.3536 Reservations suggested