

June 27, 2009

www.heartlandrestaurant.com



Fauna

fixed price \$40

- ❖ Pan-fried white wine veal sausage with purple turnip-cucumber slaw, Belgian endive and plum-ginger mustard
- ❖ Wild Acres Farm free range poussin with fava bean purée, braised summer greens and king bolete mushroom sauce
- ❖ Chocolate-hazelnut praline galette with juniper caramel crème anglaise, cardamom-scented cherry compote and maple syrup crème fraîche

Flora

fixed price \$30

- ❖ Cucumber-sorrel gazpacho with green onion crème fraîche, foccacia croutons and cilantro blossoms
- ❖ Wisconsin russet potato gnocchi with grilled green onions, organic radicchio, golden snow peas and walnut-thyme butter sauce
- ❖ Strawberry-rhubarb clafoutis with summer fruit maple syrup, a honey oat Florentine tuile and chantilly cream

À la carte

- ❖ Game bird consommé with summer pea medley, a poached pheasant egg, green onions and star anise oil \$10
- ❖ Minnesota grass-fed Angus beef-white bean chili with cilantro sour cream and garlic scallions \$12
- ❖ Pink peppercorn-cured Michigan lake trout gravlax croquettes with black pepper crème fraîche, cucumber aspic salad and dill sprouts \$12
- ❖ Rabbit liver-caramelized fennel mousse with rhubarb syrup, grilled radicchio, wood sorrel and house-baked whole grain crackers \$10
- ❖ Dragmish Farm spinach salad with grilled sweet onions, spiced pumpkinseeds, Deer Creek Farm strawberries and wildflower honey-yogurt dressing \$8
- ❖ Organic field greens with shell peas, cherry tomatoes, Ft. Pete's select blue cheese and red onion-tarragon vinaigrette \$8
- ❖ Organic romaine lettuce with marinated fingerling potatoes, toasted sunflower seeds, herb sprouts and house-smoked lamb bacon vinaigrette \$10
- ❖ Pan-roasted organic Wisconsin crimini mushrooms with watercress butter \$6
- ❖ Roasted fingerling potatoes with warm caramelized onion-dill vinaigrette \$6
- ❖ Cornmeal-crusted catfish with fava beans, baby garlic and spicy tomato vinaigrette \$22
- ❖ Hazelnut-crusted Michigan whitefish with pea shoots, marinated white & chioggia beets, English shell peas and chilled shell pea-hazelnut sauce \$24
- ❖ Hidden Springs Farm sheep milk ricotta cheese ravioli with Minnesota duck ragu, spinach and crimini mushrooms \$27
- ❖ Organic Minnesota wheat berry risotto with house-cured wild boar guanciale, tricolor cauliflower, garlic scapes, fresh thyme, Wisconsin parmesan cheese and tomato coulis \$26
- ❖ Mixed grill of spice-cured Belted Galloway grass-fed veal porterhouse chop and fennel duck sausage with leek confit, roasted fennel and house-blended rhubarb barbecue sauce \$32

Dessert

- ❖ Regional artisan cheese sampler with whole grain crackers, Ames Farm honey and rhubarb-pecan chutney \$12
- ❖ Chocolate-hazelnut praline galette with juniper caramel crème anglaise, cardamom-scented cherry compote and maple syrup crème fraîche \$9
- ❖ Strawberry-rhubarb clafoutis with summer fruit maple syrup, a honey oat Florentine tuile and chantilly \$9
- ❖ White chocolate-ambuca semi-freddo with black currant curd, Chambord sabayon and fresh blackberries \$9

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

18% gratuity will be added to all parties of 6 or more