

May 15, 2008

www.heartlandrestaurant.com



Fauna

fixed price \$40

- ❖ Seared Au Bon Canard foie gras with apricot caramel-glazed strawberries and a grilled semolina croustade
- ❖ Fischer Farm Yorkshire pork loin roast with braised spring greens, roasted baby fennel and leek cream
- ❖ Minnesota sorghum crème brûlée with pink peppercorn-chocolate wafers and maple glazed pecans

Flora

fixed price \$30

- ❖ Watermelon radish carpaccio with grilled asparagus, pickled green tomato relish, micro greens and Donnay Dairy chèvre vinaigrette
- ❖ English shell pea-wheat berry risotto with spring onions, Roth Käse Grand Cru Jura Gruyère cheese and Harry's Farm pea shoot salad
- ❖ Flourless chocolate gâteau with raspberry coulis, espresso sabayon, pear caramel sorbet and passion fruit curd

À la carte

- ❖ Golden potato-crème fraîche soup with garlic scallion oil \$8
- ❖ Preserved duck leg-egg drop soup with green onions and champagne vinegar-white wine broth \$10
- ❖ Au Bon Canard foie gras-apple mousse with pecan-preserved fruit chutney, black currant cumberland sauce and house baked crackers \$10
- ❖ Caramelized red onion-braised rabbit confiture roulade with carrot-scallion slaw and apple mustard gastrique \$10
- ❖ Organic baby lettuces with grilled green onions, toasted Illinois pecans, buttermilk blue cheese and strawberry-red wine vinaigrette \$8
- ❖ Chilled two bean salad with baby mâche, shaved Fayette Creamery "Little Darling" cheese and mint pesto vinaigrette \$8
- ❖ Braised baby bok choy with horseradish-herb vinegar \$6
- ❖ Roasted Russian Banana fingerling potatoes with garlic scallion butter \$6
- ❖ Cornmeal-crusted catfish with house-smoked bacon, braised chard, red pepper-spring onion relish and toasted chili oil \$22
- ❖ Canadian walleye with baby bok choy, young heirloom carrots, freshwater fish consommé and herb oil \$24
- ❖ Madeira-marinated Wild Acres Farm young free range chicken with roasted baby turnips, early spring asparagus and preserved tomato glaze \$26
- ❖ Pan-seared Wild Acres Farm duck breast with caramelized red cabbage, golden raisin chutney and preserved blueberry glaze de viande \$32
- ❖ Grilled Fischer Farm Yorkshire pork chop with white bean-garlic scallion ragoût, braised collard greens and toasted cumin gastrique \$28
- ❖ Money Creek Ranch wild boar chop with watercress butter mashed potatoes, grilled green beans and summer savory glaze de viande \$30

Dessert

- ❖ Assorted regional artisanal cheeses with whole grain crackers and red pear-blueberry chutney \$10
- ❖ Minnesota sorghum crème brûlée with pink peppercorn-chocolate wafers and maple glazed pecans \$9
- ❖ Hazelnut-pumpkin seed shortbread with port macerated strawberries, wild flower honey crème fraîche and honey glazed hazelnuts \$9
- ❖ Flourless chocolate gâteau with raspberry coulis, espresso sabayon, pear caramel sorbet and passion fruit curd \$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