

June 28, 2008

www.heartlandrestaurant.com



Fauna

fixed price \$40

- ❖ Hill & Vale Farm Chevon goat consommé with Au Bon Canard foie gras-black trumpet mushroom ravioli, sugar snap peas, baby garlic and celery sprouts
- ❖ Grilled Heartland bison-blueberry sausage with braised summer greens, roasted baby leeks and rhubarb catsup
- ❖ Summer fruit-toasted pecan-oatmeal tart with ginger crème anglaise, pink peppercorn-cherry coulis and port wine-macerated preserved Door County cherries

Flora

fixed price \$30

- ❖ Watercress-fennel vichyssoise with fresh chives and toasted hazelnut sour cream
- ❖ Vegetarian "pot-au-feu" of Wisconsin button mushrooms, sugar snap peas, fennel and baby turnips with porcini mushroom cream
- ❖ Caramel pot de crème with a Moravian spice cookie, a honey-oat Florentine and a fennel seed Madeleine

À la carte

- ❖ Nebraska white bean-escarole soup with PastureLand Cooperative raw milk white wine-caraway cheese and tomato concassée \$8
- ❖ Wild Acres Farm game bird liver-dark cherry mousse with stone fruit-apple chutney and house-baked crackers \$10
- ❖ Duroc pork-wild boar terrine with dried currants, toasted hazelnuts, raspberry mustard and pickled spring onions \$10
- ❖ Baby early summer lettuces with roasted cauliflower, buttermilk blue cheese, rye bread croutons and red wine-walnut vinaigrette \$8
- ❖ Fingerling potato salad with French breakfast radishes, dill sprouts and mustard-dill vinaigrette \$8
- ❖ Hand-harvested wild rice-dark sweet cherry salad with Hidden Springs Creamery sheep milk ricotta cheese, grilled red onion and macerated shallot-pecan vinaigrette \$8
- ❖ Braised rapini with tomato vinegar butter \$6
- ❖ Roasted Russian banana fingerling potatoes with sweet cherry-foie gras butter \$6
- ❖ Cornmeal-crust ed catfish with roasted shallots, broccoli rabes, herb oil and pickled green tomato rémoulade \$22
- ❖ Pan-fried Bullfrog Farm rainbow trout with kohlrabi-pea shoot slaw, roasted fennel and freshwater consommé \$24
- ❖ Minnesota free range chicken with potato-leek purée, grilled scallions and beet coulis \$25
- ❖ Hidden Stream Farm Duroc pork rib chop with Drag Smith Farm cabbage and red onion-blueberry glaze \$28
- ❖ Thousand Hills Cattle Company grass-fed beef ribeye with roasted cauliflower, local asparagus and horseradish beurre noisette \$36

Dessert

- ❖ Assorted regional artisanal cheeses with whole grain crackers and cranberry-rhubarb-black walnut chutney \$10
- ❖ Summer fruit-toasted pecan-oatmeal tart with ginger crème anglaise, pink peppercorn-cherry coulis and port wine-macerated preserved Door County cherries \$9
- ❖ Caramel pot de crème with a Moravian spice cookie, a honey-oat Florentine and a fennel seed Madeleine \$9
- ❖ Lavender & cinnamon custard-chocolate torte with fresh local strawberries, Champagne sabayon, strawberry coulis and dark chocolate-cranberry bark \$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