**New Year’s Eve, 2010**

**Forest & Prairie**

***Amuse-bouche***

Duck breast prosciutto, eggnog panna cotta, cranberry relish

***First course***

Cotechino, split pea ragoût

***Second course***

Grass-fed beef osso buco, white wheat berries, heirloom tomato braising jus, mushroom conserve

***Cheese***

Uplands Cheese Company Pleasant Ridge Reserve, pickled pear relish, rosemary flatbread

***Dessert***

Spicy chocolate-currant gâteau, Sambuca-white chocolate mousse, sabayon, honey crème fraîche

**Rivers & Streams**

***Amuse-bouche***

Paddlefish caviar, cucumber, ginger crème fraîche, dill sprouts

***First course***

Freshwater fish terrine, pickled ramps, crayfish relish

***Second course***

Smoked whitefish, wild rice-hazelnut cake, apple mustard fish glace

***Cheese***

Dunbarton Blue, buttermilk biscuit, preserved fruit-wildflower honey compote

***Dessert***

Caramel apple-chestnut custard cake, cherry coulis, fruit leather, apple chip, semolina cake

**Farms & Fields**

***Amuse-bouche***

Winter squash mousse bouchée, currant jelly, cabbage sprouts

***First course***

Goat milk soup, sunchokes, roasted garlic-pumpkinseed pistou

***Second course***

Chestnut agnolotti, sheep milk ricotta salata, preserved morel mushrooms, sage beurre noisette

***Cheese***

Carr Valley Creama Kasa, pickled plum marmalade, blue & yellow spicy cornbread

***Dessert***

Sweet turtle bean pithivier, pumpkin flan, pumpkinseed brittle, cranberry-pecan compote

***$75 per person fixed price; tax and gratuity additional***

***Heartland requests that you please inform your server of any dietary concerns*.**

**289 East Fifth Street, Saint Paul, Minnesota 55101 651.699.3536 www.heartlandrestaurant.com**