

Huckleberry

RESTAURANT • BEAU'S BAR



APPETISERS

HERBED WINTER SALAD DF GF V VEG | 18

Mushrooms, Bermuda Cherry Tomatoes, Grapes, Walnuts, Mixed Greens & Black Winter Truffle
Vinaigrette

CRUNCHY CHICKPEA & KALE SALAD DF GF V VEG | 18

Chickpeas, Kale, Broccolini, Olives & Passion Fields Honey Sherry Dressing

HUCKLEBERRY SALAD DF GF V VEG | 18

Shredded Cabbage & Kale, Peanut Avocado, Crispy Shallots,
Cilantro & Sesame-Ginger Dressing

HAMACHI & AVOCADO DF GF NF | 25

Avocado & Yellowtail Roulade with Marinated Mussels & Caviar

LOBSTER & PEACHES DF GF NF | 32

White Wine Poached Bermuda Lobster with Peaches, Cherry Tomatoes & Curled Endive

VEAL TARTARE DF GF | 26

Milk Fed Veal Tartare with Figs, Hazelnuts, Chives & Caviar

MARROW & PROSCIUTTO DF GF NF | 24

Sautéed Bone Marrow & Prosciutto with Chives & Garlic

SALMON MI CUIT DF GF NF | 26

Citrus & Fennel Cured Salmon, Crispy Chicken Skin,
Grilled Zucchini Medallions, Quinoa & Avocado

PULPO & CHORIZO DF GF | 24

Roasted Octopus & Seared Chorizo with Charred Shallots & Romesco Sauce

LEEK & CHEVRE GF NF VEG | 20

White Wine & Sherry Braised & Roasted Leeks, Sweet Chevre & Green Grapes

PAPPARDELLE CON UOVO NF VEG | 25

Délice de Bourgogne Stuffed Pappardelle, Confit Hen's Yolk & Spicy Marinara Sauce

PUMPKIN & PEANUT SAUCE DF GF V VEG | 22

Olive Oil Poached & Charred Pumpkin Steak, Blackberries, Peanut Sauce & Herb Oil

DF - Dairy Free | GF - Gluten Free | NF - Nut Free | V - Vegan | VEG - Vegetarian

Please inform your server of any dietary restrictions or allergies. We use locally sourced, non-GMO and organic produce, organic free-range eggs, organic flours, antibiotic & hormone free grass-fed meats & sustainably harvested seafood when available
18% Gratuity Charged on all amounts due

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A5 MIYAZAKI WAGYU BEEF STEAK * DF GF NF | 135

Grilled A5 Miyazaki Wagyu Beef with Soy Cured Egg Yolk, Pea Purée,
Wilted Spinach & Shaved Black Truffle

BERMUDA LOBSTER BOURGUIGNON GF NF | 72

Roasted & Smoked Bermuda Lobster & Bacon Lardon with Potato Mousseline,
Button Mushrooms, Carrots & Bourguignon Sauce

CERVENA FARM RAISED VENISON * GF NF | 60

Pan Seared Venison & Braised Ox Tongue with King Oyster Mushrooms & Celeriac

SQUAB & WINTER VEGETABLES GF NF | 55

Roulade of Sous Vide Squab Breast, Prosciutto, Foie Gras & Savoy Cabbage
served with Winter Vegetables, Apple Cider & Squab Jus

DRY AGED ROSSINI GF NF | 56

De Bragga Dry Aged Certified Angus Beef Striploin with Foie Gras, Wilted Spinach,
Braised Carrots, Potato Galette & Périgueux Jus

PHEASANT GF | 45

Pan Roasted Pheasant Breast with Jerusalem Artichoke, Champignons, Shallots, Hazelnuts & Jus

WINTER LAMB DF GF | 50

Pan Roasted Australian Lamb with Maitake, Fire Roasted Aubergine,
Braised Endives, Yellow Beet Toffee, Cipollini Onions & Jus

FRESH CATCH GF NF | (market price)

Pan Seared Locally Sourced Fresh Bermuda Fish with Smoked Marrowbone, Broccolini,
Broccoli Purée & Little Neck Clam Sauce

ORA KING SALMON GF NF | 55

Ora King Salmon with Crab, Heirloom Tomatoes & Crab & Scallion Oil Sauce

BUTTERNUT SQUASH AGNOLOTTI NF VEG | 40

Roasted Butternut Squash, Boursin Cheese, Charred Corn, Arugula & Porcini Mushroom Sauce

AUTUMN GARDEN DF GF NF V VEG | 42

Smoked Portobello Steak with Garlic Cauliflower Rice, Butternut Squash,
Beets, Carrots & Spicy Cassoulet Purée

**A5 Miyazaki Wagyu Beef - Miyazaki is the top brand of Japanese Wagyu known for its quality and consistency. Here At Huckleberry, we exclusively carry A5 grade Wagyu, which is the top score for marbling, colour, firmness & tenderness. Truly the ultimate steak experience. *Cervena Farms - Natural tender Cervena® venison must be processed according to internationally recognized quality standards requiring the animal to be three years of age or under & raised naturally without hormones or steroids on the fresh open pastures of New Zealand.*

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