

Huckleberry

RESTAURANT • BEAU'S BAR



Choice of Appetizer

YELLOWFIN TUNA CARPACCIO ^{DF | GF}

confit hen's yolk, strawberries & cucumber

ROASTED SUNCHOKES ^{GF | VEG}

goat cheese, strawberries & nasturtiums

TOMATO CREVETTE ^{GF}

*olive oil poached shrimp tartar, tomato & watermelon
gelee & lumpfish caviar*

STRAWBERRY & TOMATOES ^{DF | GF | V | VEG}

*different tomato carpaccio, sweet pea puree,
strawberry wedges olive oil & basil*

Choice of Salad

BEETS & BURRATA ^{GF | VEG}

*house pickled roasted beets, creamy burrata cheese
heirloom tomatoes, toasted pepitas, basil & arugula oil*

CRUNCHY CHICKPEA SALAD ^{DF | GF | V | VEG}

*chickpeas, kale, broccoli, kalamata olives
& passion fields honey-sherry dressing*

HUCKLEBERRY SALAD ^{DF | GF | V | VEG}

*shredded cabbage & kale, peanuts, avocado crispy
shallots, cilantro & sesame-ginger dressing*

Choice of Entree

YELLOWFIN TUNA & GRILLED ZUCCHINI ^{GF}

pan seared yellowfin tuna, grilled zucchini squares, sunny side up quail egg & white onion puree

COD & PARSNIP ^{GF}

pan seared snapper, parsnip puree, wilted spinach, asparagus, celeriac & rum swizzle gelee

DUCK BREAST & ASPARAGUS ^{DF | GF}

smoked duck breast, asparagus, pickled beets & sweet pea puree

NY STRIP & SPINACH

oven roasted prime NY striploin, spinach puree, candied cherry tomatoes & fondant potatoes

ROASTED CAULIFLOWER STEAK ^{DF | GF | V | VEG}

oven roasted cauliflower steak, chickpea puree, wilted spinach & mushrooms

Choice of Dessert

STRAWBERRY & TARRAGON PIE ^{VEG}

strawberry compote, shortbread scone & bourbon white chocolate espuma

DEMERARA CREME CARAMEL ^{GF | VEG}

demerara caramel, light vanilla custard & fresh strawberries

VEGAN BAKED ALASKA ^{DF | GF | V | VEG}

coconut sorbet, strawberry compote & aquafaba meringue

MIXED BERRIES & SORBET ^{DF | GF | V | VEG}

fresh seasonal mixed berries & local coconut sorbet

DF - dairy free | GF - gluten free | V - vegan | VEG - vegetarian

*please inform your server of any dietary restrictions or allergies | 17% gratuity charged on all amounts due
we use locally sourced, non-GMO & organic produce, free-range eggs & flours, antibiotic & hormone free, grass-fed meats
& sustainably harvested seafood when available*