

Huckleberry

RESTAURANT • BEAU'S BAR
MADE IN BERMUDA

Valentine's Day 2019

AMUSE BOUCHE

SHRIMP HUSH-PUPPY
with Remoulade Sauce

APPETIZERS

PARSNIP BISQUE
with Andouille Sausage and Roasted Cauliflower

SHANGHAI FRIED CALAMARI
Sweet Chili Glaze, Crushed Peanuts, Cilantro, and Scallions

VALENTINES BEET SALAD
Watercress and Rocket Greens, Toasted Walnuts, Roasted Beets, Crumbled Goat Cheese, Dried Cranberries,
and Balsamic Vinaigrette

ENTRÉES

SCALLOPS
Pistachio Crusted Scallops with Red Pepper Risotto, Apple Celeriac Puree, Asparagus, and Citrus Infused
Rocket Salad

LAMB SHANK
Braised Lamb Shank with Smoky Eggplant, Roasted Root Vegetables, and Lamb Jus

FILET MIGNON
Yukon Whipped Potatoes, Creamy Savoy Cabbage with Bacon Lardons and Rosemary Demi-Glace

DESSERT

CHEESE PLATE
Manchego, Blue, Smoked Gouda, and Brie Cheeses with Crostinis & Crackers

CHOCOLATE POT DE CREME
Infused with Grand Marnier

HUCKLEBERRY COBBLER
with Granola Crumble & Vanilla Ice Cream.

