

Fall into Winter

DINNER MENU

APPETIZERS

LA BELLE FARM FOIE | 32

Bartlett Pear, Quince Jam, Prosecco Gel, Smoked Almond Crumble,
Pink Pepper Lavash Bread

ROASTED PUMPKIN & CARDAMOM SOUP (GS) (V) | 18

Wild Mushroom, Parsnip & Pepitas

STUFFED LEEKS (GS) (V) | 26

Wild Mushroom & Hazelnut Farce, Cauliflower, Braised Red Cabbage,
Shimeji Mushroom & Serrano Chili Oil

BUTTER POACHED LOBSTER (GS) | 34

Duck Fat Roasted Sunchoke & Puree, Tarragon Cream, Pickle Radish & Osetra Caviar

GEORGE'S BANKS SCALLOP (GS) | 34

Smoked Butternut Squash, Braised Leeks, Parsley Mayo,
Preserved Lemon & Pomegranate Split Vinaigrette & Furikake

TUNA CRUDO (GS) | 29

Bartlett Pear, Citrus Creme Fraiche, Prosecco Gel, Watermelon Radish,
Rangpur Lime Oil & Pistachio Crumb

SALADS

HUCKLEBERRY SALAD (GS) (V) | 21

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

TENDER BEET SALAD (GS) (V) | 22

Pickled Beets, Pinot Noir Poached Pears, Red Onion, Chicory Leaves,
Hazelnut Cream & Fermented Beetroot Powder

FALL SALAD (GS) (V) | 20

Heirloom Chicories, Compress Apples, Aged Mimolette Cheese, Frisee Lettuce,
Candied Pecan Nuts & Cava Rose Vinaigrette

ADD PROTEIN

Fresh Local Fish +Mp - Pan Roasted Shrimp +15 - Grilled Chicken Breast +12

Huckleberry
RESTAURANT



WELCOME TO HUCKLEBERRY AT THE ROSEDON HOTEL

Great meals start with great ingredients - Everything we serve is made fresh in house - we won't serve something made in a factory thousands of miles from Bermuda!

Our menus change with the seasons and feature locally-sourced produce, meats, and sustainably harvested seafood. Our current menu features fruits, vegetables & herbs from our own orchards & gardens and from the following local purveyors:

Aberfeldy Nursery, Amaral Farms, Bermy Fresh, Dawson Fisheries, Desilva Farm, Dill Pickle Farm, J&J Produce, Lone Star Fisheries, MegaBucks Fisheries, Paulo Sousa, Steynor Fisheries, Playmate Fisheries, Passion Fields Apiary, Tuckers Farm, Wadson's Farm

MAINS

BUCKWHEAT & PUMPKIN PORRIDGE (GS) (V) | 39

Roasted Pumpkin, Soured Onions, Kale Chips, Sage & Coconut Froth, Toasted Walnuts

WADSON'S HEN (GS) 49

Salt Roasted Carrot, Brussels Sprouts, Wild Mushroom Textures, Thyme & Hen Jus

DUO OF BERKSHIRE PORK (GS) (NF) | 57

Confit Pork Belly, Buttered Pork Loin, Whipped Bda Creamers, Golden Beets, Split Bush Beans, Braised Mustard & Raisin Jus

SOUS VIDE LAMB LOIN (NF) | 57

Roasted Sun Choke, Creamed Broccoli, Eggplant Cannelloni, Lamb Jus

TUCKERS FARM GOAT CHEESE TORTELLONI (NF) (VEG) | 39

Butternut Squash Puree & Truffle Emulsion, Fermented Mushroom Sauce
Chicken +12 Shrimp +15

PAN ROASTED STRIPED BASS (GS) | 52

Creamed Salt Baked Celeriac, Leeks, Caperberry Powder, Blood Orange Veloute & Textures

DRY AGED DUCK (GS) (NF) | 54

Passion Field Honey & Lavender Glazed, Cauliflower Pudding & Florets, Barbequed Beets, Braised Mustards, Endive & Port Wine Jus

WAGYU SIGNATURE FILET (NF) | 80

OR

MIYAZAKI GYU A5 STRIPLOIN (NF) | 120

Rigatoni & Truffle Gratin, Celeriac, Leek Puree, Red Wine Cabbage, Shimeji Mushroom & Madeira Jus

SALT ROASTED PARSNIP (V) | 39

Butternut Squash Puree, Maitake Mushroom, Garden Chard, Oven Dried Tomatoes & Grains, Coconut Sauce

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Please note that a 20% gratuity is included with every check*

Huckleberry
RESTAURANT

