

Restaurant Weeks '23

DINNER MENU

3 COURSE PRIX-FIXE \$59

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, Bermyn 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

APPETIZER

ROASTED LOCAL PUMPKIN & CARDAMOM SOUP (GS) (V)

Wild Mushroom, Parsnip & Pepitas

STUFFED LEEKS (GS) (V)

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

TENDER BEET SALAD (GS) (V)

Fig & Balsamic Vinaigrette, Pickled Beets, Grana Padano, Red Onions, Dehydrated Figs, Shaved Baguette Croutons

MAIN

HANDMADE GOAT CHEESE TORTELLONI (NF) (VEG)

Local Goat Cheese, Butternut Squash Puree & Truffle Emulsion, Fermented Mushroom Sauce

WADSON'S HEN (GS)

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

PAN ROASTED FRESH CATCH (GS)

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

DESSERT

CHEESECAKE & CHERRIES (NF)

Local Goat Cheese, Poached Dark Cherries, Allspice Caramel

ALEX & PETE'S BERMUDA-MADE GELATO & SORBET (1 SCOOP)

Vanilla Bean Gelato, Gluten-Free Chocolate Brownie Gelato, Guava Sorbet, Lemon Sorbet

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

Please note that 20% service is added to every check

Huckleberry
RESTAURANT

