

Fall into Winter

DESSERT MENU

GÂTEAU, CHOCOLAT NOISETTE | 20

Biscuit Sacher, Crispy Feuilletine, Hazelnut, Fig & Blackberry Swirl Gelato, Flaked Salt Brittle

NOT YOUR GRANDMA'S APPLE PIE (NF) | 18

Caramelized Pie Dough, Candied Apples, Cranberry Froth,
Granny Smith & Pink Peppercorn Gelato

CAKE & CARROT | 18

Carrot Ginger Curd, Spiced Cake, Cream Cheese Mousse,
Toasted Walnut Dust, Candied Carrot Curls

CASSIS & CACAO (GS) (NF) (V) | 20

Dark Chocolate Mousse, Cassis Gel, Cacao Nibs, Whipped Ganache, Baked Streusel

CHEESE BOARD FOR TWO | 54

Tucker's Farm Goat, Mimolette,
Monna Lisa Pecorino, Quattro Portoni Water Buffalo Cheese
Hazelnut Raincoat Crisps & House-Made Pink Pepper Lavash Crackers, Fresh Grapes,
Passion Field Honey, Valrhona Manjari 64% Chocolate, Maple Thyme Glazed Almonds

GELATO & SORBET | 5 PER SCOOP

Alex & Pete's Bermuda-made: Vanilla Bean Gelato, Gluten-Free Chocolate Brownie Gelato,
Black Rum & Raisin Gelato, Sea Salt Caramel Gelato, Guava Sorbet, Lemon Sorbet
Huckleberry House-made: Hazelnut, Fig & Blackberry Swirl Gelato,
Green Apple & Pink Peppercorn Gelato, Cashew Milk & Coconut Sorbet

LES PLUS PETITS

CHEESECAKE & CHERRIES (NF) | 16

Tucker's Farm Goat Cheese, Poached Dark Cherries, Allspice Caramel

WARM PEAR & GINGERBREAD CRISP (GS) | 14

Winter Spiced Poached Pears, Gluten-Free Roasted Almond & Oat Crumble, Vanilla Bean Gelato

ORANGE CREAMSICLE (GS) (V) | 14

Fresh Orange Granité, Cashew Milk & Coconut Sorbet,
Bermuda-grown Lemongrass Clear Caramel, Masa Harina Crumble, Citrus Tuile

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

Huckleberry
RESTAURANT

