



DESSERTS

PHYLLO WRAPPED CHEESECAKE 14

New York style cheesecake baked in a phyllo pastry topped with warm Collingwood whisky caramel sauce, caramelized local apples and house-made granola

S'MORES MOUSSE CUP 12

Graham crumb crust topped with layers of marshmallow cream and milk chocolate mousse, finished with toasted marshmallow and graham cracker garnish

VEGAN CHOCOLATE CAKE 13

A decadent vegan, gluten free, plant based chocolate cake finished with a rich chocolate glaze, served with fresh seasonal berries

STICKY TOFFEE PUDDING 13

Sponge cake sweetened with dates, topped with spiced sweet toffee sauce, served with a scoop of vanilla ice cream

Gratuities and taxes not included, subject to change without notification.

Blue Mountain Resort LP's Food & Beverage Services do our utmost to accommodate any food related allergies, intolerance or sensitivities that are communicated to us by our guests. We do not however, assume responsibility for any reaction, illness or injury related to food allergies, intolerance or sensitivities and are unable to guarantee a 100% allergen-free environment.

These items may be served raw or under cooked based on your specification, or contain raw or under cooked ingredients. Consuming raw or under cooked meats, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.