

NEW YEARS EVE
SPECIAL
MENU



APPETIZER

ROASTED BRUSSEL SPROUT CAESAR

21.00

Double smoked bacon, shaved Parmesan, garlic croutons and house-made Caesar dressing.

ENTRÉE

PRIME RIB SURF & TURF

85.00

Prime rib, mashed potatoes, candied carrots and Yorkshire pudding topped with house-made demi-glace and garlic shrimp.

GRILLED VEGGIE PAPPARDELLE

28.00

Grilled zucchini, peppers, onions and mushrooms with herb and garlic brown butter, topped with Grana pandano.

GERMAN CHICKEN SCHNITZEL

35.00

House-made chicken schnitzel topped with garlic cream sauce and Gruyere cheese then broiled. Served with potato gnocchi and spicy brussels sprouts.



APRÈS



BLACK FOREST
CAKE

13.00

Cherry compote, whipped cream and chocolate shavings.

PHYLLO WRAPPED
CHEESECAKE

17.00

Vanilla cheesecake baked in a phyllo pastry, topped with warm Collingwood Whisky caramel sauce, caramelized local apples and house-made granola.



A 1% Village Amenity Fee is collected by the Pottery in order to contribute to the Pottery's Blue Mountain Village Association sales royalty fees. Menu pricing is exclusive of this fee and taxes.

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. Please notify staff if you have any food allergies or dietary restrictions or need information about priority food allergens used as ingredients. We do not 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.