



\$59 per Adult | \$29.50 per Child | Age 5 and under FREE

APPETIZERS

ROASTED BRUSSEL SPROUT CAESAR

with double smoked bacon, shaved Parmesan, garlic croutons and house made caesar dressing.

CRAB CAKES

with garlic aioli and apple slaw.

FALL GREENS

with local Haven Greens, shaved fennel, apple, goat cheese and cranberries.



ENTRÉE

HERB ROASTED TURKEY BREAST & DARK MEAT

with turkey pan gravy

SMOKED BRISKET

with beef demi

SCALLOPED POTATOES

BRIOCHE STUFFING

with leek and sage

HOUSE-MADE CRANBERRY-ORANGE SAUCE

ROASTED CAULIFLOWER

ROASTED BUTTERNUT SQUASH

with chili glaze and cumin crema

HERB BUTTER ROLLS



DESSERTS

DEEP FRIED PUMPKIN CHEESECAKES MINI CHOCOLATE POTS DE CRÈME APPLE TARTE TATIN

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.