



# APRÈS

## ROOT BEER FLOAT

9.00

A scoop of vanilla ice cream in root beer, topped with whipped cream and a maraschino cherry.

## BLACK FOREST CAKE

14.00

Cherry compote, whipped cream and chocolate shavings.

## PEACHES 'N' CREAM CRÊPE

16.00

Frozen vanilla mousse-filled crêpe topped with roasted maple-glazed peaches, brown butter crumble and whipped cream.

## PHYLLO WRAPPED CHEESECAKE

18.00

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

ASK YOU SERVER FOR VEGAN DESSERT OPTION



"First bake the strudel, then sit down and ponder."  
– Austrian Proverb

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.