

SPRINGLICIOUS PRIX FIXE [FOR ONE]



44.95

APPETIZER

CHOICE OF



BEET SALAD

Yellow and purple beets with Haven mixed greens, goat cheese, roasted pumpkin seeds and truffled balsamic reduction.

CAESAR SALAD

Romaine lettuce, smoked bacon, Grana Padano cheese, garlic croutons and house-made creamy garlic dressing.

BAVARIAN PRETZELS

Two 4 oz pretzels with house-made beer cheese and house mustard.

ENTRÉE

CHOICE OF

MOUNTAIN SPÄTZLE

Vegetarian or Chicken

House-made spätzle sautéed in brown butter and garlic white wine with marinated roasted cherry tomatoes, Grana Padano cheese, shallots and herbs.

SCHNITZEL

Chicken or Eggplant

Panko crusted and pan fried in clarified butter, topped with house-made hunter sauce. Served with reiberdatschi potatoes, a sweet and sour cabbage duo and lemon wedges.



OMA'S GOULASH

Tender beef and carrots in a rich paprika gravy with mashed potatoes, sour cream and green onions. Served with a baguette.



APRÈS

OPTIONS AS AVAILABLE
INCLUDES COFFEE OR TEA



BLACK FOREST CAKE

Cherry compote, whipped cream and chocolate shavings.

VEGAN CHOCOLATE CAKE

Chocolate cake topped with tart cherry coulis and strawberries.



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.