

Food Day Canada

Founders House Dining & Drinks

Tasting Menu

The menu is a showcase of the great bounty and quality of ingredients our region has to offer. Meaning if it didn't grow in our soil, come from our farmers or fisherman it wouldn't be on the menu. We are proud to say all of which have been sourced from within our very own province!

Amuse

Pulled pork croquette

That Dutchman's old growler Gouda | fermented Chili & garden herb ranch | pickled red onion

Bread

House baked focaccia rolls with dulce seaweed butter

First

Heirloom Beetroot Linguine

Charred Holmstead feta | mustard greens | mint pistou

Second

N.S Snow Crab

Heritage carrots | sea buckthorn | cilantro

Third

Ventreche Wrapped Rabbit Saddle

Confit shoulder pie | wild mushroom | sweet corn | tarragon jus

Fourth

High Bush Blueberry Soufflé

Lemon verbena & local yogurt sorbet