

ANNIVERSARY DINNER MENU

July 29th – August 2nd

Wednesday through Sunday - Seating times are between 5:00pm & 7:00pm

Vegetarian options available upon request

SNACKS

Chefs inspired bites.

QUICK BREAD

Fresh baked buttermilk biscuit with lobster butter & dill oil

APPETIZERS

Rainbow Trout

Fennel, beetroot, lemon balm & verbena

Ricotta & Goat Cheese Gnudi

Uncooked tomato, zucchini, asiago, noix de jambon

ENTREES

Beurre Noisette Simmered Halibut

Eggplant, spinach, couscous

Bavette of Beef

Smoked potato, oyster mushroom, onion, red currant jus

DESSERT

Roast Cherries & Variations of Honey

Crèmeux, ice cream, honeycomb, canola sponge, lavender

Caramel Glazed Peaches & Cream

Bee balm crème anglaise, oat digestive biscuit, black currant sorbet

PRIX FIXE MENU - THREE COURSE | 60

Includes snacks, one appetizer, one entree, one dessert

TASTING MENU - SIX COURSE | 95

Enjoy an immersive dining experience tasting your way through the entire menu

Reservations are required

Call or email for more information or to make your reservation

902.532.0333 or reservations@foundershousedining.com

Please review our Covid19 visiting directions before arrival