



NEW YEAR'S EVE DINNER PARTY

When: December 31st, 2018

Where: Founders House Dining & Drinks

What: Let's celebrate 2019 together! Ring in the New Year at our table with musical stylings from Dan Froese and a special 5-course menu from Chef Chris Pyne.

The Menu:

AMUSE BOUCHE

Caviar

White asparagus - Hollandaise - English muffin

BREAD SERVICE

Choice of house baked sourdough or rye berry whole wheat

Vidal Ice Wine Butter & Mushroom Truffle Tapenade

FIRST

Lobster two Ways

Fresh - Lobster Beignet - Spiced Mayonnaise - Fennel - Samphire - Sea Buckthorn

Or

Lamb Rib

Spiced Hoisin Glaze - Scarlett Turnip - Charred Scallion - Finger Lime

NEW YEAR'S EVE DINNER PARTY CONT'D.

SECOND

Certified Angus Prime Rib Roast

Gratin Potato - Local Vegetables - Peppercorn Jus - Pickled Horseradish

Or

Seared Halibut

Lemon Paprika Gnocchi - Ndjua - Arugula - Jerusalem Artichoke

THIRD

Chefs Take on Apple Pie with House Made Vanilla Bean Ice Cream

TWO SEATINGS AVAILABLE:

Choose an early seating and make a reservation between 5:00pm and 6:00pm at \$62 per person and enjoy the incredible, celebratory menu set by Chef Chris Pyne.

Or, choose a late seating for \$80 per person and make a reservation between 8:00pm and 9:00pm for your leisurely three-course dinner. Your extraordinary meal will be accompanied by the musical talents of Dan Froese featuring Classical and Traditional fiddle melodies. Dinner will be followed by a glass of deliciously sparkling Nova 7 as we ring in the New Year together with a toast to say goodbye to 2018 and a special treat to send you on your way into 2019!

Limited seating; to claim yours please email

reservations@foundershousedining.com or call 902.532.0333.