

## MEET YOUR PRODUCER



**When:** March 21<sup>st</sup> from 6pm – 9pm

**Where:** On site at Founders House Dining & Drinks

**What:** Ever wonder how your farmers, fishers, distillers, brewers, winemakers, and other producers do what they do? What challenges do they face? What do they love about producing here in Nova Scotia?!

At Founders House we put a conscious effort into the support of our local producers. You'll find their ingredients appearing in all aspects of our menus from both the bar and kitchen.

Join us to meet and talk with two local producers, Benjamin Bridge Wines and D'Aubin Family Meats, as we showcase their products with another outstanding Chef Chris multi-course menu (see below).

**Price:** \$105 per person including HST.

**How to join us:** Your seats can be reserved through Founders House by email [reservations@foundershousedining.com](mailto:reservations@foundershousedining.com) or phone 902.532.0333.

Space is limited. Reservations required.

To claim your seat email us [reservations@foundershousedining.com](mailto:reservations@foundershousedining.com) or call 902.532.0333.

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## Menu:

### First

Toasted Peppercorn & Burnt Onion Carpaccio  
Watercress, smoked olive oil, That Dutchman's old growler Gouda  
Riesling

### Second

Confit Chicken Ravioli  
Goat cheese, beet, fennel, buckwheat, dill  
Tidal Bay

### Third

Saddle of Lamb two Ways  
Sunchoke, cabbage, freekah, truffle jus  
Taurus

### Fourth

Crème Brulee  
Candied bacon, Brown butter cookie  
Borealis

### Petit Four

Duck Fat Caramel  
Nova 7

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