

You can enjoy our menu as a three or six course experience:

**Three Course | 68**

Starts with bread and amuse-bouche followed by one first, second, and third course dish of your choice.

**Three Course Wine Pairing | 35**

A perfectly paired wine enhances each plate. Served as a 2-4 oz portion, varying per course.

**Six Course | 105**

An immersive "Trust the Chef" tasting menu that starts with bread and amuse-bouche, followed by a tasting size portion of each dish, and finished with a hand crafted petit four.

**Six Course Wine Pairing | 55**

A perfectly paired wine enhances each plate. Served as a 2-4 oz portion, varying per course.

*We please ask each guest at your table choose the same course size to ensure the best experience.*

**CHEF**

**CHRIS PYNE**

*All prices are subject to hst.*

@FoundersHouseDining

**FIRST**

**Blue Dot Beef Tenderloin Carpaccio**

Beetroot, aged gouda,  
horseradish, arugula

**Stracciatella**

Roasted squash, granola, broccolini,  
cashew, dill

**SECOND**

**Miso Marinated Striped Bass**

Cold water shrimp, edamame,  
bok choy, ginger, chili

**Chicken Kiev**

Black garlic butter, potato lyonnaise,  
smoked bacon, brussels sprouts

**THIRD**

**Salted Caramel Apple Mille-feuille**

Pomme d'Or crème diplomat,  
maple walnut ice cream

**Vanilla Pear Pudding**

Dark chocolate, crème fraîche ice cream,  
port reduction

*Please advise our servers of any food allergies.  
It will be our pleasure to prepare an allergy safe meal for you.*

*While we can accommodate a variety of allergies and  
dietary restrictions, due to usage of rich dairy, and protein  
products it is not always possible for us to offer a vegetarian  
or vegan six-course menu.*

**CHEF**  
**CHRIS PYNE**