



FOUNDRY SIGNATURE

Price: C\$230.00

ADDITIONAL UPGRADES

Couples Signature Cocktail, and Sparkling, included in Bar Package

Upgraded Wine Package (one red, one white, selected by the couple from our in-house wine list)

Additional Dinner Station Upgrade

Artisanal Dinner Rolls & Whipped Butter

— SELECT ONE APPETIZER —

Heirloom Tomato & Coconut Soup (V)

savory broth, toasted garlic & coriander, fried herbs

— OR —

Mushroom Soup

Portobello, Cremini, Mirepoix, Mushroom Broth, White Truffle Cream

— OR —

Tapestry Salad (GF-PB)

tender & hearty mixed lettuces, heirloom carrots, pickled shallots, puffed wild rice, white miso vinaigrette

— OR —

Caesar Salad

crisp romaine, smoked bacon lardons, sourdough croutons, parmesan cheese, roast garlic dressing

— SELECT ONE SECOND COURSE —

Gnocchi Pomodoro

crushed vine ripe tomato, shaved parmigiano reggiano, basil cress, chili oil

— OR —

Tapestry Hall

Penne Rigate Aglio e Olio

foraged & tame mushrooms, roasted garlic, thyme, shaved parmigiano reggiano

— OR —

Roasted Beet & Barley Risotto

balsamic beet purée, goat cheese crumble, fresh herbs

— OR —

Wild Mushroom Risotto (GF)

foraged & tame mushrooms, porcini cream, truffle oil, shaved parmigiano reggiano

— SELECT ONE APPETIZER —

Heirloom Tomato & Coconut Soup (V)

savory broth, toasted garlic & coriander, fried herbs

— OR —

Foraged Wild Mushroom (GF)

local wild & cultivated mushrooms, porcini foam, white truffle essence

— OR —

Tapestry Salad (GF-PB)

tender & hearty mixed lettuces, heirloom carrots, pickled shallots, puffed wild rice, white miso vinaigrette

— OR —

Caesar Salad

crisp romaine, smoked bacon lardons, sourdough croutons, parmesan cheese, roast garlic dressing

— SELECT TWO ENTRÉES —

Cumin & Coriander Crusted Chicken (GF)

cumin & coriander dry cure, spiced heirloom carrots, confit fingerling potatoes, rich chicken jus

— OR —

Atlantic Salmon (GF)

crispy skin roasted, yucca & broccolini summer hash, coconut mustard sauce

— OR —

Braised Short Rib (GF)

Tapestry Hall

Local Pasture Raised, Roasted Carrots & Broccolini, Garlic Mashed Potatoes, Braise Reduction

— SELECT ONE VEGETARIAN —

Crispy Potato Rosti (GF-PB)

Curried Potato Cream, Eggplant & Pepper Caponata, Balsamic & Grenadine Gastrique

— OR —

Roasted Cauliflower Steak (GF-PB)

Spice Crusted, Wild Rice Pilaf, Herbed Chimichurri, Snap Pea & Pickled Onion Salad

— SELECT ONE DESSERT —

Pecan Chocolate Tart

rich & decadent, buttery crust, sweet vanilla cream, toasted pecan dust

— OR —

Classic Baked Cheesecake

seasonal fruit compote, honey graham crust, rich chocolate anglaise

— OR —

Day & Night Chocolate Bomb (V/GF)

dark chocolate ganache, cocoa dust, white chocolate anglaise

— OR —

Sorbet & Berries (PB&GF)

raspberry sorbet, macerated local berries, torn mint

— CHOICE OF ONE DINNER STATION —

Street Style Hakka

Hakka Fried Rice or Traditional Egg Noodles,

Chili Chicken or Chicken Manchurian

— OR —

Jerk Chicken (GF)

Marinated & Roasted Thigh Meat, Black-Eye

Peas, Mango Salsa, Plantain Chip

— OR —

Vegetarian Dosa (PB+GF)

Rich Rice Crêpe, Spiced Mustard Potato,
Coconut & Peanut Chutney, Lentil Broth

— OR —

Classic Risotto (GF)

Toasted Arborio Rice, Fungi Purée,
Tame & Wild Mushrooms,
Truffle Essence, Porcini Cream

— OR —

Strawberry Lollipops (GF)

Dark Chocolate Dipped, Toasted Grated
Coconut, Roasted Peanuts, Caramel Crunch

— CHOICE OF ONE LATE NIGHT —

Mezze Table

dina's hummus, tzatziki, baba ganoush, tapenade, marinated feta, assorted pickles & breads

— OR —

Classic Beef Sliders

shaved white onion, aged cheddar, special burger sauce

— OR —

Fried Chicken Sandwich

herb & panko breading, basil, tomato concasse, fresh mozzarella

— OR —

The Harvest Table

assortment of artisanal meats & cheeses, marinated vegetables, olives, flatbreads

— OR —

Stone Baked Pizza

focaccia style dough, fresh tomato puree, seasonal garnish

— OR —

Poutine (GF)

crispy russet fries, local cheese curds, farm herbs, quebec gravy

— OR —

Crispy Cod Taco

avocado crema, blistered tomato salsa, crunchy cabbage slaw

All prices and menus are subject to change