

# PRIX FIXE DINNER

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**65 PP**

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## TO START

### COMMISSARY BREAD

house- made butter, hummus

## 1ST COURSE

### GREEN SALAD

bibb lettuce, baby gem, mizuna,  
pickled ginger, white soy dressing

OR

### GEM SALAD

Ontario apples, aged cheddar cheese,  
spiced walnuts, tarragon, cider vinaigrette

## 2ND COURSE

### ROASTED SQUASH SPAGHETTI

sage, parmesan cheese, chili, butter, egg yolk

OR

### ROASTED CHICKEN

potato puree, onion cups, carrots, jus

OR

### SEARED BRANZINO

roasted cauliflower, smoked cauliflower puree,  
agrodolce, curry leaves, grilled lemon

## 3RD COURSE

**DRAKE COMMISSARY DESSERT**

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**75 PP**

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## TO START

### COMMISSARY BREAD

house-made butter, hummus

## 1ST COURSE

### GREEN SALAD

bibb lettuce, baby gem, mizuna,  
pickled ginger, white soy dressing

OR

### BEEF TARTARE

black truffle sunchoke puree, huckleberry,  
sunchoke chips, lavesh

## 2ND COURSE

### ROASTED SQUASH SPAGHETTI

sage, parmesan cheese, chili, butter, egg yolk

OR

### BRANZINO CIOPPINO

P.E.I mussels, shrimp, tomato broth,  
grilled sourdough

OR

### FLANK STEAK

potato puree, onion cups, swiss chard, nori,  
jus

## 3RD COURSE

**DRAKE COMMISSARY DESSERT**

*Corporate Executive Chef: Ted Corrado*

*Chef de Cuisine: Zachary Albertsen*

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Our kitchen contains wheat, egg, dairy, soy, nuts and fish allergens.  
Before ordering, please inform us of any food allergies.

**THE DRAKE** | HOTELS | FOOD & DRINK | EVENTS  
GENERAL STORES | ART & CULTURE

# FAMILY STYLE DINNER

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55 PP

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## TO START

### CHARCUTERIE BOARD

mustard, pickles

### COMMISSARY BREAD

butter, hummus

### BIG GREEN SALAD

bibb lettuce, baby gem, mizuna,  
pickled ginger, white soy dressing

## 2ND COURSE

### WHOLE ROASTED CHICKEN

green cardamom + herb marinade,  
grilled lemon, jus

### BRUSSELS SPROUTS

crispy pork belly, agrodolce

### DRAKE FRIES

spicy mayo

## 3RD COURSE

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65 PP

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## TO START

### CHARCUTERIE BOARD

mustard, pickles

### COMMISSARY BREAD

butter, hummus

### BIG GREEN SALAD

bibb lettuce, baby gem, mizuna,  
pickled ginger, white soy dressing

## 2ND COURSE

### FLANK STEAK

chimichurri, jus

### WHOLE ROASTED BRANZINO

capers, brown butter, grilled lemon, parsley

### ROASTED CAULIFLOWER

curry leaves, curry butter, pickled raisins,  
garlic toasted pine nuts, raita

### DRAKE FRIES

spicy mayo

## 3RD COURSE

DRAKE COMMISSARY DESSERT

# FAMILY STYLE DINNER

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85 PP

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## TO START

### CHARCUTERIE BOARD

mustard, pickles

### COMMISSARY BREAD

butter, hummus

### BIG GREEN SALAD

bibb lettuce, baby gem, mizuna,  
pickled ginger, white soy dressing

## 2ND COURSE

### AGED STRIPLON

chimichurri, jus

### WHOLE ROASTED BRANZINO

capers, brown butter, grilled lemon, parsley

### ROASTED CAULIFLOWER

curry leaves, curry butter, pickled raisins, garlic  
toasted pine nuts, raita

### BRUSSELS SPROUTS

crispy pork belly, agrodolce

### DRAKE FRIES

spicy mayo

## 3RD COURSE

### DRAKE COMMISSARY DESSERT

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