

FAMILY STYLE DINNER

55 PP

TO START

CHARCUTERIE BOARD

mustard, pickles

COMMISSARY BREAD

butter, hummus

SPRING GREEN SALAD

Pickled shallots, chives, baby gem, buttermilk ranch dressing, shiso

2ND COURSE

WHOLE ROASTED CHICKEN

green cardamom + herb marinade, grilled lemon, jus

ROASTED MUSHROOMS

fried oyster mushrooms, pickled shittake, foraged fungi, sesame rayu

SPRING PEAS

lemon, mint

DRAKE FRIES

spicy mayo

3RD COURSE

DRAKE COMMISSARY DESSERT

Corporate Executive Chef: Ted Corrado

Chef de Cuisine: Zachary Albertsen

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

65 PP

TO START

CHARCUTERIE BOARD

mustard, pickles

COMMISSARY BREAD

butter, hummus

SPRING GREEN SALAD

Pickled shallots, chives, baby gem, buttermilk ranch dressing, shiso

2ND COURSE

FLANK STEAK

chimichurri, jus

WHOLE ROASTED SEABREAM

capers, brown butter, grilled lemon, spring herbs

ROASTED MUSHROOMS

fried oyster mushrooms, pickled shittake, foraged fungi, sesame rayu

SPRING PEAS

lemon, mint

DRAKE FRIES

spicy mayo

3RD COURSE

DRAKE COMMISSARY DESSERT

FAMILY STYLE DINNER

85 PP

TO START

charcuterie board
mustard, pickles

commissary bread
butter, hummus, squash, extra virgin olive oil

spring green salad
pickled shallots, chives, baby gem, buttermilk ranch dressing, shiso

2ND COURSE

AGED STRIPLON
chimichurri, jus

WHOLE ROASTED SEABREAM
capers, brown butter, grilled lemon, spring herbs

ROASTED MUSHROOMS
fried oyster mushrooms, pickled shittake, foraged fungi, sesame rayu

BROCCOLI GRATIN
smoked cheddar cheese, pangrattato

DRAKE FRIES
spicy mayo

3RD COURSE

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

PRIX FIXE DINNER

65 PP

TO START

COMMISSARY BREAD

butter, hummus, seasonal dip

1ST COURSE

SPRING GREEN SALAD

pickled shallots, chives, baby gem, buttermilk ranch dressing, shiso

OR

VEGGIE MAKI

asparagus tempura, cucumber, avocado, radicchio, maple balsamic soy

2ND COURSE

MARC'S MUSHROOM SPAGHETTI

Wild mushrooms, spring herb pesto, parmigiana, basil, chilli, pine nuts

OR

ROASTED CHICKEN

corn puree, roasted corn, tomato, basil, jus

OR

SEARED SEABREAM

smashed lemon potatoes, asparagus, caper leaves, warm mustard vinaigrette

3RD COURSE

DRAKE COMMISSARY DESSERT

75 PP

TO START

CHARCUTERIE

mustard + pickles

COMMISSARY BREAD

butter, hummus, seasonal dip

1ST COURSE

SPRING GREEN SALAD

pickled shallots, chives, baby gem, buttermilk ranch dressing, shiso

OR

TUNA TARTARE

avocado toast, sesame, soy, lime, cilantro

2ND COURSE

MARC'S MUSHROOM SPAGHETTI

Wild mushrooms, spring herb pesto, parmigiana, basil, chilli, pine nuts

OR

SEARED SEABREAM

smashed lemon potatoes, asparagus, caper leaves, warm mustard vinaigrette

OR

FLANK STEAK

smashed lemon potato's, broccolini, jus, mustard vinaigrette

3RD COURSE

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PRIX FIXE DINNER

85 PP

TO START

CHARCUTERIE BOARD

mustard, pickles

COMMISSARY BREAD

house-made butter, hummus

1ST COURSE

SPRING GREEN SALAD

pickled shallots, chives, baby gem, buttermilk ranch dressing, shiso

OR

BEEF TARTARE

black truffle sunchoke puree, huckleberry, sunchoke chips, lavash

OR

VEGGIE MAKI

asparagus tempura, cucumber, avocado, radicchio, maple balsamic soy

2ND COURSE

MARC'S MUSHROOM SPAGHETTI

Wild mushrooms, spring herb pesto, parmigiana, basil, chilli, pine nuts

OR

SEARED SEABREAM

smashed lemon potatoes, asparagus, caper leaves, warm mustard vinaigrette

OR

STEAK FRITES (8OZ AGED ONTARIO STRIPLOIN)

Drake steak spice, chimichurri, classic steak frites

3RD COURSE

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