



# HAPPY FEASTER

## ENTRÉES

### **roast sirloin beef**

heirloom carrots with honey, spring peas + mint, gravy, pull-apart bun

*or*

### **roasted squash + lemon potatoes (v)**

heirloom carrots with honey, spring peas + mint, mushroom gravy, pull apart bun

## TO FINISH

### **dark chocolate crèmeux**

devil's food cake, coffee syrup, Chantilly cream, cookie crumbs

*\$39 per person, tax + gratuity not included.*

## SUGGESTED WINE

11 for 5 oz . 16 for 8 oz . 48 for btl

**starving artist** Chardonnay, 2016  
Niagara-On-The-Lake, ON

**starving artist** Cabernet-Merlot, 2016  
Niagara-On-The-Lake, ON

## SUGGESTED COCKTAILS

### **ginger rogers** 15

Lot No.40 Canadian whisky, Briottet fraise des bois, Shanghai rhubarb bitters, honey, lemon, ginger [2oz]  
CREATED BY RESIDENT DRAKE BARTENDER JEREMY CHENG

### **float like a butterfly...** 15

Ungava premium gin, Strega, lemon, wildflower honey, tea pot bitters, \*\*bee pollen, egg white [2oz]  
CREATED BY RESIDENT DRAKE BARTENDER JEREMY CHENG

## TEMPERANCE COCKTAIL

### **wanderlust** 10

grapefruit, cucumber, mint, cranberry, lemon, seltzer  
CREATED BY RESIDENT DRAKE BARTENDER BRITTANY MAGUIRE

**THE  
DRAKE  
HOTEL**

(v) = vegetarian    \*\* allergen



# HAPPY FEASTER

## ENTRÉES

### **roast top sirloin**

poached asparagus, oven fired carrots,  
scalloped potatoes, horseradish + jus

*or*

### **baked squash + ricotta (v)**

almond honey crumb, poached asparagus,  
oven-roasted potatoes, beet + radish

## TO FINISH

### **dark chocolate crèmeux**

devil's food cake, coffee syrup,  
Chantilly cream, cookie crumbs

*\$39 per person, tax + gratuity not included.*

## SUGGESTED WINE

12 for 5 oz . 18 for 8 oz . 50 for btl

**rosehall run, vintner's daughter** Unoaked, Chardonnay,  
2017, Prince Edward County, ON

**rosehall run, vintner's daughter** Cabernet-Merlot,  
2015, Prince Edward County, ON

## SUGGESTED COCKTAILS

### **ginger rogers** 15

Lot No.40 Canadian whisky, Briottet fraise des bois,  
Shanghai rhubarb bitters, honey, lemon, ginger [2oz]  
CREATED BY RESIDENT DRAKE BARTENDER JEREMY CHENG

### **float like a butterfly...** 15

Ungava premium gin, Strega, lemon, wildflower honey,  
tea pot bitters, \*\*bee pollen, egg white [2oz]  
CREATED BY RESIDENT DRAKE BARTENDER JEREMY CHENG

## TEMPERANCE COCKTAIL

### **wanderlust** 10

grapefruit, cucumber, mint, cranberry, lemon, seltzer  
CREATED BY RESIDENT DRAKE BARTENDER BRITTANY MAGUIRE

(v) = vegetarian    \*\* allergen

DRAKE  
**DEVON**SHIRE



# HAPPY FEASTER

## ENTRÉES

### **slow-roasted ontario artisan sirloin**

horseradish fingerling potatoes, honey-glazed carrots, creamy spring peas, beef jus, yorkshire pudding

*or*

### **leek + beet wellington (v)**

mushroom duxelle, lentils, honey-glazed carrots, creamy spring peas, mushroom jus, yorkshire pudding

## TO FINISH

### **dark chocolate crèmeux**

devil's food cake, coffee syrup, Chantilly cream, cookie crumbs

*\$39 per person, tax + gratuity not included.*

## SUGGESTED WINE

13 for 6 oz . 19 for 9 oz

**fat banker** Unoaked Chardonnay, 2016,  
Niagara, Ontario

**fat banker** Cabernet-Merlot, 2016,  
Niagara, Ontario

## SUGGESTED COCKTAILS

### **ginger rogers** 15

Lot No.40 Canadian whisky, Briottet fraise des bois,  
Shanghai rhubarb bitters, honey, lemon, ginger [2oz]  
CREATED BY RESIDENT DRAKE BARTENDER JEREMY CHENG

### **float like a butterfly...** 15

Ungava premium gin, Strega, lemon, wildflower honey,  
tea pot bitters, \*\*bee pollen, egg white [2oz]  
CREATED BY RESIDENT DRAKE BARTENDER JEREMY CHENG

## TEMPERANCE COCKTAIL

### **wanderlust** 10

grapefruit, cucumber, mint, cranberry, lemon, seltzer  
CREATED BY RESIDENT DRAKE BARTENDER BRITTANY MAGUIRE

(v) = vegetarian    \*\* allergen

DRAKE  
**ONE FIFTY**



# HAPPY FEASTER

## ENTRÉES

### **mustard crusted sirloin roast**

grilled asparagus, roast wild mushrooms, nutmeg-scented whipped potato, red wine pan jus, yorkshire pudding

*or*

### **roasted cauliflower with coconut braised lentils (v)**

chimichurri, pine nuts, dehydrated grapes, radish

## TO FINISH

### **dark chocolate crémeux**

devil's food cake, coffee syrup,  
Chantilly cream, cookie crumbs

*\$39 per person, tax + gratuity not included.*

## SUGGESTED WINE

11 for 5 oz . 16 for 8 oz . 48 for btl

**rail path** Chardonnay, 2016,  
Niagara-On-The-Lake, ON

**rail path** Cabernet-Merlot, 2016,  
Niagara-On-The-Lake, ON

## SUGGESTED COCKTAILS

### **ginger rogers** 15

Lot No.40 Canadian whisky, Briottet fraise des bois,  
Shanghai rhubarb bitters, honey, lemon, ginger [2oz]

CREATED BY RESIDENT DRAKE BARTENDER JEREMY CHENG

### **maharaja** 15

Havana Club 7 Yr. rum, falernum (\*\*almond),  
pineapple, ginger, Angostura float [2oz] 15

CREATED BY RESIDENT DRAKE BARTENDER SANDY DE ALMEIDA

## TEMPERANCE COCKTAIL

### **wanderlust** 10

grapefruit, cucumber, mint, cranberry, lemon, seltzer

CREATED BY RESIDENT DRAKE BARTENDER BRITTANY MAGUIRE

(v) = vegetarian    \*\* allergen

**DRAKE  
COMMISSARY**  
BAKERY, BAR, LARDER