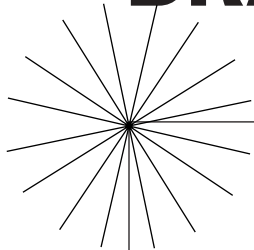


DRAKE DEVONSHIRE NYE 2022



TO START

(choose one)

OYSTERS

Oyster Boy selection, blood orange mignonette, horseradish, house hot sauce (GF)

OYSTERS ROCKEFELLER

spinach, Perth bacon, parmesan + gruyère

CHICORY SALAD

blood orange, pomegranate, candied pecans, Gunn's Hill Handeck cheese, champagne vinaigrette

BABY GEM CAESAR

bacon crumble, miso croutons, pecorino, Caesar dressing

JERUSALEM ARTICHOKE SOUP

maple cream, roasted apple + artichokes

FRENCH ONION SOUP

gruyère gratinée, caramelized onions + veal broth

SHRIMP TEMPURA

wasabi + yuzu aioli, citrus + coriander

BISON CARPACCIO

coffee mayo, sumac, pickled mushrooms, capers, pickled shallots, croutons

MIDDLE

(choose one)

COUNTY CATCH PICKEREL

beet sauce vierge, Swiss chard, quinoa, horseradish crème, beurre rouge (GF)

BRAISED BEEF SHORT RIB

truffle celeriac mash, sautéed greens, roasted mushrooms + truffle honey jus

ROASTED PORK CHOP

mustard spaetzle, lardons, kale, Tokyo turnips, smoked apple sauce + jus

ROASTED CELERIAC STEAK

roasted mushrooms, spaetzle, kale, roasted apple

MOROCCAN BRAISED LAMB SHANK

saffron couscous, roasted peppers, cumin carrots + chimichurri

TROUT BOUILLABAISE

shrimp, mussels, saffron broth, fingerling potatoes, confit fennel + toasted crostini

TRUFFLE PAPPARDELLE

white wine sauce, truffle, parmesan + tarragon

SWEET ENDINGS

(choose one)

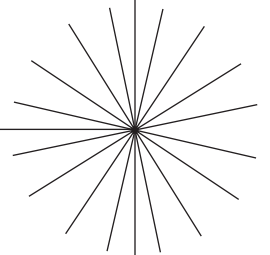
CHOCOLATE, PECAN + CARAMEL CHEESECAKE (VG)

STICKY TOFFEE PUDDING toffee sauce, vanilla ice cream (VG)

CHOCOLATE BROWNIE chocolate mousse, drunken cherries (V/GF)

FARMHOUSE PIE seasonal flavours + vanilla ice cream (VG)

ICE CREAM/GELATO daily selection

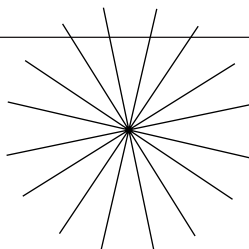


Executive Chef **Amanda Ray**

\$55 PP Dinner 5:30PM

\$75 PP Dinner + Party 7:30PM

(plus tax + grat)



DRAKE
DEVONSHIRE