

THE DRAKE HOTEL NYE 2022

FOR THE TABLE

PARKER-HOUSE ROLLS garlic + herb whipped butter

TO START

(choose one)

CHOPPED SALAD

chicory, treviso, toasted almonds, Manchego cheese, empire apple vinaigrette (VG)

POTTED SHRIMP

Fogo Island shrimp, brown butter, nutmeg, chives, roe, sourdough crostini

BISON TARTARE

smoked egg yolk, hand-chopped bison, gherkins, shallot, brandy, capers, toasted Blackbird multigrain

CAULIFLOWER FRITTERS

lemon tahini, chickpea, pickled ginger, carrot + cumin purée (V)

MAIN COURSE

(choose one)

BEEF SHORT RIB

48-hour braised Ontario beef short rib, truffled mash, asparagus (GF)

CRISPY DUCK

confit duck Leg, Beluga lentils, wilted greens, cippolini, sour cherry jus (GF)

PORK RIB CHOP

butternut squash, romanesco, truffled mash, roasted apple sauce (served pink) (GF)

MUSHROOM, PECAN + LENTIL TOURTIÈRE

creamed leek, peas, golden pastry crust (VG)

SWEET ENDINGS

(choose one)

VANILLA BEAN CRÈME BRÛLÉE torched organic sugar, fresh berries (VG)

STICKY TOFFEE PUDDING served warm with ice cream + bourbon drizzle (VG)

RASPBERRY SORBET pomegranate, orange, strawberry, blueberry sugar, basil (V)

Executive Chef **Laura Maxwell**

\$125 PP (plus tax + grat)

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