



APPETIZERS

pâté de campagne

pistachios, house mustard, crostini + pickles

scallop ceviche

citrus marinade, clementine, pomegranate, cilantro oil, pickled serrano + squid ink tuile

sunchoke + parsley root velouté

Fogo Island shrimp, parsley oil
+ pain au lait croutons (VG)

MAINS

beef Bourguignon

mashed celery root with garlic + herbs,
pearl onions + carrots (GF)

pan-seared Arctic Char

roasted mushrooms, pearl barley risotto,
beetroot beurre rouge + crispy kale

truffled ricotta gnocchi

mushroom white wine cream sauce,
truffle, parmesan + tarragon oil (VG)
add: shaved Perigord truffle +10

DESSERT

chocolate mousse

sponge toffee + strawberry (VG)

pavlova

kiwi, cherry gel, with tropical sorbet (VG)

Executive Chef **Laura Maxwell**

**THE
DRAKE
HOTEL**