

Mother's Day Prix Fixe

\$45 pp, plus tax + gratuity

FOR THE TABLE

DRAKE PASTRIES

honey butter, strawberry-rhubarb preserve

MAIN COURSE

choice of

DRAKE BREAKFAST

two homestead eggs, bacon, house-made sausage, baked beans, potato hash, rye

OR

DRAKE BENNY

two eggs, English muffin, hollandaise, homestyle potatoes, choice of peameal bacon or spinach

OR

FRENCH TOAST

egg-dipped challah, bourbon peach + cherry compote, cinnamon chantilly, blueberry sugar, Ontario dark maple syrup

OR

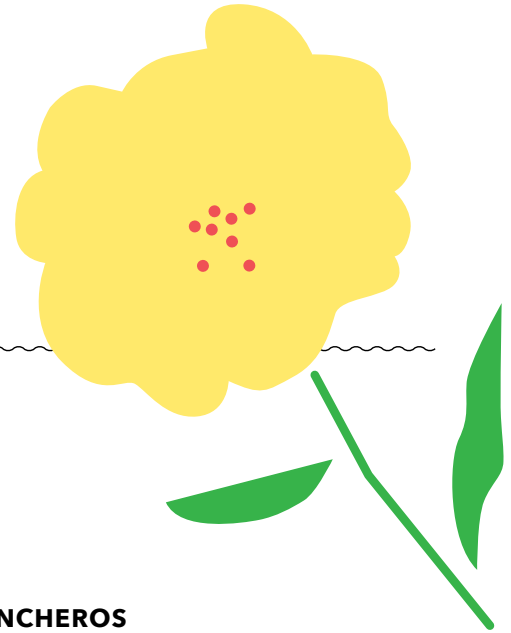
HUEVOS RANCHEROS

two eggs sunny-side, sweet potato, kale, bell peppers, black beans, green onion, pico de gallo, guacamole, cotija cheese, cilantro, blue corn chips

OR

STEAK + EGG (+9)

6-oz grass-fed PEI flatiron, sunny-side up egg, mushroom jus, homestyle potatoes (GF)



SWEET FINISH

PROFITEROLES

crispy choux puffs, sea salted caramel, chocolate hazelnut sauce, vanilla gelato

EYE OPENERS

BREAKFAST MARTINI 16

Dillons vodka, Cointreau, gooseberry marmalade, lemon [2 oz]

- SALVATORE CALABRESE, LIBRARY BAR

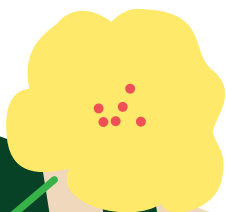
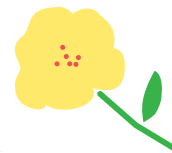
MIMOSA 12

sparkling wine, orange or grapefruit juice [4 oz]

THE DEPARTED 16

El Dorado 12-year Rum, Avera Amaro, Campari, mezcal, Peychaud's Bitters [3oz]

- SANDY DE ALMEIDA, THE DRAKE HOTEL



EXECUTIVE CHEF LAURA MAXWELL

THE
DRAKE
HOTEL