

# FOR TINIENE SEEKERS

## FOR THE TABLE

**Bright's aged cheddar + chive buttermilk biscuits**  
Sterling butter

## AMUSE-BOUCHE

**lobster mousse tartlets**  
tarragon, trout roe

CHOOSE ONE

## TO START

**fresh fig + goat cheese salad**  
pomegranate molasses, arugula, pine nuts, croutons (VG)

**charred octopus**  
piperade, romesco, squid ink tuile

**venison carpaccio**  
juniper smoked peppercorn crust, truffle cream, pickled honey mushroom, sourdough

**faux gras**  
mushroom, lentil + pecan terrine, cherry gelée, lavash (V)

CHOOSE ONE

## MAIN

**beef short rib**  
72-hour braised Ontario beef short rib, truffled mash, Starving Artist jus (GF)

**five-spice smoked duck breast**  
white bean purée, lentils, crispy kale, caramelized fennel (GF)

**Fogo Island cod**  
sunchoke velouté, brown butter, celeriac (GF)

**heirloom squash risotto**  
saffron, sage, Parmigiano Reggiano, preserved lemon (VG)

CHOOSE ONE

## DESSERT

**chocolate espresso cake**  
mascarpone mousse, hazelnut crumb, maple-smoked Vancouver sea salt (VG)

**pavlova**  
lemon gelée, aquafaba, passionfruit gelato, fresh berries, coconut (V)(GF)

**blood orange tart**  
organic sugar crust, wild blueberry preserves (VG)

NEW YEAR'S EVE 2023 | EXECUTIVE CHEF LAURA MAXWELL

**THE  
DRAKE  
HOTEL**