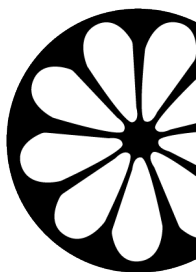




SUMMERLICIOUS
DINNER
MENU



TO START

CHOICE OF

tom yum soup

Fogo Island shrimp, king oyster mushrooms,
Thai basil (GF)

New Farm greens salad

spring onions, Mountainoak gouda, fine herbs,
fried shallots, black pepper vinaigrette (V, GF)

Burmese tofu

fermented black bean vinaigrette, yu choy,
cilantro, Anaheim chili (V, GF)

TO FOLLOW

CHOICE OF

BLT halibut

Perth bacon crust, tomato broth, braised lettuce

vegan bolognese

bucatini, lentils, smoked shiitake, parsley, almond parm (V)

bone-in chicken schnitzel

chicken supreme, ancho + tomatillo mole,
charred Ontario peppers, corn (GF)

TO FINISH

CHOICE OF

affagato

vanilla ice cream, chocolate espresso (GF)

strawberry short cake

macerated Ontario strawberries, tres leche cake,
whip cream

madeleines

chilled anglaise

EXECUTIVE CHEF TAYLOR MCMEEKIN

THE
DRAKE
HOTEL