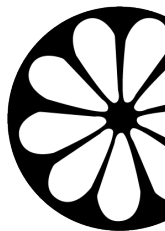


SUMMERLICIOUS

# *LUNCH*

# *MENU*



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## TO START

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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)

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## TO FOLLOW

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CHOICE OF

### **Drake burger**

Perth bacon, aged cheddar, Drake sauce, red  
onion, pickle, iceberg, milk bun,

### **vegan bolognese**

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

### **chicken tostada**

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

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## TO FINISH

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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