

**+++THE DRAKE HOTEL  
\$45 PRIX FIXE**

**TO START [CHOOSE ONE]**

**big salad (V) (GF)**

greens, treviso, endive, heirloom carrots,  
radishes, cucumber, beets, fine herb  
Dijon vinaigrette

**pumpkin + roasted garlic soup (VG)**

apple gastrique, spiced chantilly

**drake caesar**

romaine, croutons, lardon, white anchovy +  
lemon dressing

**TO FOLLOW [CHOOSE ONE]**

**eggplant "parm" (V) (GF)**

breaded eggplant, arrabbiata sauce, kalamata  
olives, capers, grilled broccolini, chili crisp,  
almond parm

**drake bolognese**

linguine, veal, pork, chicken, parmesan, basil

**steak frites**

5oz Wellington County striploin, frites,  
peppercorn jus, herb aioli, served medium rare

**TO FINISH**

**hot fudge sundae (GF)**

vanilla ice cream, hot fudge sauce, pecans,  
Luxardo cherries



Executive Chef Taylor McMeekin

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