

WINTERLICIOUS DINNER *prix fixe*



APPETIZER [CHOOSE ONE]

parsnip velouté (VG) (V) (GF) (L)
black garlic, pickled honey mushrooms

seared tuna salad
warm navy beans, heirloom carrots,
cippolini onions, brown butter vinaigrette

bitterballen
pork rillettes, sauerkraut, cornichon, house mustard

MAIN DISH [CHOOSE ONE]

trout almondine (L)
pan seared trout, haricot verts, toasted almonds

eggplant "parm" (VG) (V) (GF) (L)
breaded eggplant, arrabiata sauce,
kalamata, olives, grilled broccolini, capers,
chili crisp, almond "parm"

merguez (L)
navy bean succotash, sautéed spinach,
roast peppers

DESSERT [CHOOSE ONE]

chocolate mousse (VG)
feuilletine, salted milk

hot fudge sundae (VG) (GF)
vanilla ice cream, hot fudge sauce,
hazelnut, luxardo cherries

apple pie (VG)
dulce de leche, cinnamon, sweet pastry crust

[VG] vegetarian [V] vegan [GF] gluten-free [L] local

Consuming raw or undercooked foods can increase the risk of foodborne illness. All items may have been in contact with nuts, gluten + other allergens. Please inform the server of any allergies.

A 20% gratuity will be added to parties of 8 or more.



THE
DRAKE
HOTEL
1150 QUEEN ST W
TORONTO

Executive Chef: Taylor McMeekin