

WINTERLICIOUS LUNCH *prix fixe*

\$41

APPETIZER [CHOOSE ONE]

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

big salad (VG) (V) (GF) (L)
greens, treviso, endive, heirloom carrots, radish,
cucumber, beets, fine herbs, dijon vinaigrette

devilled eggs (GF) (L)
homestead eggs, kewpie mayo, scallion, chili

MAIN DISH [CHOOSE ONE]

cubano (L)
smoked pork loin, monterey jack, pickled jalapenos,
dijonnaise, blackbird sourdough, hand cut fries

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

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

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
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TORONTO

Executive Chef: Taylor McMeekin