

FALL IN LOVE — DRAKE STYLE.

DRAKE
DEVONSHIRE

TO START CHOOSE ONE

albacore tuna crudo

blood orange, jalapeno-olive relish, cilantro

braised beef short rib croquette

mushroom bordelaise, truffle, gouda cheese

charred octopus

romesco sauce, tuom, potatoes, kalamata olive crumb

roasted carrots + beets

hot maple, harissa whipped tofu, toasted pistachio, dill (V) (GF)

tomato soup

goat cheese foam, brioche croutons, chives (VG)

ADD

bread, butter + hummus +9

St Brigid's butter with smoked salt and house-made hummus (VG)

oysters 6/25 or 12/48

mignonette, horseradish, lemon (GF)

with 6 oysters + a bottle of Pares Palta Cava +80

cheese board +28

chef's pick of 4 artisanal cheeses, local honey, fruit preserves, sourdough + Jöey Nordic Seed Crisps (VG)

charcuterie selections +28

from Seed to Sausage + La Cultura Salumi, house-made pickles, grainy mustard, house preserves, sourdough + Jöey Nordic Seed Crisps

MAIN CHOOSE ONE

pan seared Turbot

carrot puree, leeks, glazed carrot, beurre blanc + caviar, dill

Bavette Steak Frites

peppercorn jus, hand-cut fries, tarragon aioli

crispy pork belly + Hokkaido scallops

cauliflower puree, squash + apple, hoisin plum sauce, lime zest

spiced lamb rack

tahini yogurt, crispy chickpeas, braised lamb, roasted beets, mint chimichurri

pumpkin pearl barley risotto

roasted squash, pickled onions horseradish cream (V)

Cacio e pepe gnocchi

housemade, pecorino + parmesan (VG)

ADD

grilled local mushrooms +14

oyster + shiitake, thyme, lemon (V) (GF)

roasted root vegetables +12

salsa verde, pumpkin seed (V) (GF)

crispy fingerling potatoes +12

lemon, rosemary + garlic (V)

Drake fries +9

hand-cut (VG) make 'em fancy: w/ parmesan + truffle butter +5

jalapeño cornbread +12

cilantro crema, pickled jalapeño, scallion (VG)

TO FINISH CHOOSE ONE

caramelized pineapple + coconut tart

pineapple gel, mint

profiteroles

vanilla cremeux + chocolate sauce

walnut carrot cake

cream cheese icing, berry gel, mint



EXECUTIVE CHEF AMANDA RAY