



THE
DRAKE
OAK BROOK

AUTOGRAPH COLLECTION®
HOTELS

A DICKENS CHRISTMAS DINNER

\$95/person

SOUP

BUTTERNUT SQUASH SOUP

roasted butternut squash, yellow onions, fresh garlic, fresh sage, rosemary, ginger, chicken broth, candied pumpkin seeds, cream drizzle
a la carte \$12

SALAD

SHRIMP CHAPPED SALAD

baby iceberg & romaine hearts, cucumbers, grape tomatoes, red onions, roasted sweet corn, avocado, cajun shrimp, crumbled gorgonzola, cajun vinaigrette
a la carte \$24

ENTRÉE

SALT & HERB RUBBED PRIME RIB

cognac red wine jus, slow-roasted bone-in prime rib, yukon garlic mashed potatoes, horseradish cream, cumin-roasted root veggies, garlic cheese chive popover
a la carte \$65

DESSERT

(only offered with the prix fixe dinner)

DRAKE BAKED ALASKA CAKE

chocolate cake, vanilla ice cream, browned meringue

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*