



THE
DRAKE
OAK BROOK

MOTHER'S DAY BRUNCH

9:00AM – 4:00 PM

\$75 Adults | \$25 Children 6-12 | \$10 Children 5 and under

Price includes : Freshly Brewed Coffee, Juice, Champagne & Mimosas

CARVING STATION

Herb Rubbed Prime Ribs of Beef (GF)
Horseradish Sauce & Brandy Cabernet Au

Brown Sugar & Bourbon Glazed Steamship of Ham (GF)
Honey Mustard & Jack Daniel's Rasins Reduction

Seared Salmon with Lobster Crust
Lobster Cream Sauce

FRESH WAFFLES STATION

Maple Syrup, Strawberry Sauce, Peach Compote, Blueberry Compote, Fresh Berries, Whipped Cream

COLD DISPLAYS

Imported & Domestic Cheeses (GF)
Ultimate Crudité Platter (V) (GF)

OMELET STATION

Farm Fresh Eggs with a Selection of Mild Italian Sausage, Crispy Smoked Bacon, Jalapeno Peppers, Bell Peppers, Mushrooms, Onions, Spinach, Cheddar & Mozzarella Cheese

BREAKFAST SELECTIONS

Eggs Benedict on Canadian Bacon with Hollandaise (GF)

Apple-Wood Smoked Bacon

Maple Pork Sausage (GF)

Red OBrien Potatoes (GF)

Scrambled Eggs

Cheese Blintzes with Assorted Fruit Toppings

French Toast

SALADS

Traditional Caesar Salad

Romaine Heart Lettuce, Shaved Parmesan, Grape Tomato, Anchovies, Herbal Focaccia Croutons, Caesar Dressing

Duck Spinach Salad

Baby Spinach, Roasted Duck, Mango, Peaches, Crumbled Goat Cheese, Sweet Peppers and Orange Dressing

Caprese Salad

Sliced Vine Ripe Tomatoes, Shingled with Fresh Ovalinie Cheese, First Cold Pressed Olive Oil, Balsamic Glaze, Sea Salt, Basil Chiffonade

Organic Baby Arugula and Kale Salad

Arugula, Kale, Mandarin Oranges, Crumbled Blue Cheese, Candied Pecans, Fresh Berries and Raspberry Vinaigrette

Caribbean Shrimp Quinoa Salad

Marinated Shrimps, Quinoa, Red Peppers, Red Onions, Shallots, Cilantro Leaves, Black Beans, Roasted Corn, Homemade Cilantro Vinaigrette

FROM THE BAKERY

Assorted Croissants, Assorted Fruit Danish, Assorted Muffins and Jams

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



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SEAFOOD & RAW BAR

Oysters on the 1/2 Shell
with Mignonette Sauce

Whole Smoked Salmon
Whole Smoked Salmon, Boiled Eggs, Capers, Red Onion, Dill Cream, Cucumbers

Cocktail Shrimp
Lemons, House Radish, Cocktail sauce

KIDS TABLE

Chicken Fingers

Grilled Cheese Sandwiches

Marinara Meat Bolls

Spaghetti Butter

ENTRÉES

Grilled London broil
Seared Mushrooms & Onions Served with Cabernet Veal Au-jus

Chicken Roulade
Stuffed Chicken Breast with Shiitake Mushrooms, Leeks, Boursin Cheese with Boursin Cheese Sauce

Halibut with Saffron Beurre Blanc
Pan Seared Fresh Halibut, Extra Virgin Oil, Sea Salt, Peppercorn, White Wine,
Shallots, Saffron, Curtly Parsley, Lemon Juice

Tre Color Tortellini and Pesto Sauce
Roasted Garlic Herb Rainbow Potatoes
Green Beans Caseload

ASSORTED PASTRIES

Bananas Foster & Ice Cream Bar
Vanilla, Chocolate Ice Creams and Assorted Toppings
Chocolate, Raspberry, Caramel Sauce, Fresh Berries, Whipped Cream

Assorted Mini Pastries

European Tortes

Chocolate Dipped Fresh Fruit

Petit Fours