

Valentine's Day

4 Course Dinner

**Tax & Gratuity not included*

SOUP OR SALAD

CRÈME POTATO GNOCCHI

Pan fried potato gnocchi, onions, celery, carrots, kale, chicken bouillon

STUFFED BEETS SALAD

Ricotta stuffed red and golden beets, baby arugula and apple slaw, toasted almonds, watermelon radish, champagne vinaigrette

APPETIZER

SALMON TARTARE

Fresh salmon, capers, mango, cucumber, yuzu, smashed avocado, salmon caviar, micro greens and grilled bread crostini

ENTRÉES

SURF & TURF * 125

6oz braised short rib, red wine demi, 7oz lobster tail, brown butter, truffle essence mashed potato, sauté broccolini and baby carrots

CHAR-GRILLED FILET MIGNON *110

8oz filet mignon, truffle essence mashed potato, sauté broccolini, baby carrots, herb compound butter

CIDER PLANK BOURBON SALMON *95

8oz Grilled Atlantic salmon, truffle essence mashed potato, sauté broccolini, baby carrots, bourbon glaze, jalapeno pineapple relish

CITRUS CRUST CHILEAN SEA BASS *115

8oz Chilean sea bass, truffle essence mashed potato, sauté broccolini, baby carrots, sweet soy maple glaze

MESQUITE FRENCH CHICKEN BREAST *90

10 oz Grilled chicken breast, truffle essence mashed potato, sauté broccolini, baby carrots, orange jus with balsamic drizzle

DESSERT

CHOCOLATE MOUSSE BOMB

Morello cherry ganache, glossy dark chocolate, white chocolate cherry mousse served with pistachio ice cream



THE
DRAKE
OAK BROOK

AUTOGRAPH COLLECTION
HOTELS