



THE  
**DRAKE**  
OAK BROOK

AUTOGRAPH COLLECTION<sup>®</sup>  
HOTELS

# Valentine's Sunday Brunch

**February 12, 10AM – 2PM**

Adults \$75 | Children 6-12 \$35 | Children under 5 eat free

Price includes champagne & mimosas, freshly-brewed coffee, and juice

## *CARVING STATION*

### **Herb-Rubbed Prime Rib** GF

horseradish cream sauce & brandy cabernet jus

### **Brown Sugar Bourbon-Glazed Steamship Ham**

assorted gourmet mustards and jack daniels reduction

## *WAFFLES STATION*

### **Fresh-Made Waffles**

with berry compote, maple syrup, whipped cream, cream cheese, peach sauce, blueberry sauce, strawberry sauce

## *OMELET STATION*

### **Farm-Fresh Eggs**

with a selection of jalapeño peppers, bell peppers, mushrooms, onions, spinach, diced tomatoes, ham, bacon, and mozzarella & cheddar cheese

## *FROM THE BAKERY*

### **Dinner Rolls**

with whipped sweet butter

## *BREAKFAST SELECTIONS*

### **Eggs Benedict**

with hollandaise

### **Applewood-Smoked**

**Bacon** GF

### **Pork Sausage**

**Links** GF

### **Red O'Brien**

**Potatoes** GF

### **Scrambled**

**Eggs** GF

### **Cheese Blintzes**

with assorted fruit toppings

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

*Parties of 6 or more are subject to a 20% service charge.*

*Must be 21 years of age with proper identification to order alcoholic beverages.*



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## SALADS

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### Traditional Caesar GF

shaved parmesan, tomato-basil chutney, anchovies, herbal focaccia croutons

### Baby Kale & Spinach Salad GF

mandarin oranges, candied pecans, fresh strawberries, crumbled goat cheese, blood orange & maple vinaigrette

### Watermelon Salad GF

watercress, pomegranate, radishes, red onions, cucumbers, pecorino cheese, orange vinaigrette

### Seafood Salad GF

mix of seafood (shrimps, lobster meat, surimi meat), bell pepper, red onions, heirloom cherry tomatoes, cilantro, scallions, creamy lemon vinaigrette

## ENTRÉES

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### Chicken Oscar

chicken breast, asparagus, crab meat, béarnaise sauce

### Grilled Salmon Puttanesca GF

atlantic salmon, sautéed spinach, puttanesca sauce.

### Chianti-Braised Beef Short Ribs GF

seared mushrooms & onions with red wine reduction

### Au Gratin Potatoes GF

### Roasted Vegetables GF

## COLD DISPLAYS

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### Imported & Domestic Cheeses GF

### Fresh Seasonal Sliced Fruit GF

### Roasted Seasonal Vegetables GF

## SEAFOOD & RAW BAR

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### Oysters on the Half Shell GF

### Cocktail Shrimp GF

### Snow Crabs GF

## DESSERT

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### Assorted Mini Pastries

european tortes, strawberry tart, strawberry & chocolate muffins, chocolate-dipped fresh fruit, strawberry cheesecake

### Bananas Foster Station

vanilla & strawberry ice creams, caramel sauce, strawberry sauce, chocolate sauce

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