



THE  
**DRAKE**  
OAK BROOK

AUTOGRAPH COLLECTION<sup>®</sup>  
HOTELS

# VALENTINE'S DAY DINNER

SUNDAY FEBRUARY 14, 2021 | 5:00 PM - 10:00 PM  
FOUR COURSE DINNER \$75.00++

## *SMALL PLATES*

CHOOSE ONE

### **BURRATA CHEESE\***

Creamed filled Fresh Mozzarella, Pancetta Roasted Tomato Jam, Sweet Tomatoes Salad, Balsamic Drizzle & Garlic Butter Crostini

### **COLOSSAL SHRIMP COCKTAIL\***

Court Bouillon Cooked, Martini Spiked Cocktail Sauce with Fresh Horseradish

### **PEPPER CRUSTED FILET MIGNON SKEWERS\***

Bleu Cheese Fondue, Sweet Tomato Salad, Fried Capers

### **PANKO CRUSTED CRAB CAKES**

Two Crab Cakes with Mango Jicama & Arugula Slaw, Avocado, Cumin Vinaigrette, Lemon Aioli

## *ENTREE SELECTIONS*

CHOOSE ONE

### **SURF & TURF \***

Usda Prime Filet Mignon 5oz, Lobster Tail 6oz Double Crispy Baked Potato, French Green Beans, Baby Carrots, Cabernet Reduction, Clarified Butter

### **SEAFOOD DUET \***

6oz Pan Seared Salmon, 2 Giant Black Tiger Shrimps in Creamy Lobster Sauce, Vegetables Parmesan Risotto

### **MESQUITE SEARED FRENCH CHICKEN\***

Garlic & Gruyere Mashed Yukon Potatoes, Sautéed Brussels Sprout, Roasted Chicken & Orange Jus with Balsamic Drizzle

### **BERKSHIRE PORK SHANK \***

Stout Braised Pork, Wild Mushrooms, Honey-Roasted Carrots, Cipollini Onions with Garlic & Gruyere Mashed Yukon Potatoes

## *SALAD OR SOUP*

CHOOSE ONE

### **BRUSSEL SPROUT SALAD\***

Shaved Brussel Sprout, Organic Baby Arugula, Smith Apple, Roasted Cashews, Dried Cranberries, Pomegranate Arils, Pecorino Cheese & Special Honey Dijon Vinaigrette

### **BABY ICEBERG WEDGE\***

Peppered Bacon, Aged Bleu Cheese Crumbles, Hard-Boiled Egg, Sweet Tomatoes, Red Onion, Bleu Cheese Dressing

### **CLASSIC CAESAR\***

Romaine, Shaved Parmesan, White Anchovy, Tomato, Crostini & Creamy Caesar Dressing

### **BOOKBINDER SOUP**

Roasted Seafood Bisque Topped with Seared Red Snapper Served with Dry Sherry

### **CREAMY SEAFOOD CHOWDER SOUP**

Seafood Chowder is a delicious, rich creamy soup

### **FRENCH ONION GRATIN**

Brandy Enhanced Caramelized Onion, Gruyere, Provolone, Parmesan Cheese

## *SWEET TEMPTATIONS*

CHOOSE ONE

### **NEW YORK CHEESECAKE**

Graham Cracker Crust with Fresh Berries Compote

### **DEATH BY CHOCOLATE \***

Layers of Flourless Chocolate Cake, Belgian Chocolate Mousse & Dark Chocolate Ganache

### **TRIO MOUSSE \***

Golden Sponge Cake, Coffee Extracts, Mascarpone Mousse & Perfect Touch of Brandy

### **HEART CHOCOLATE RASPBERRY TRUFFLE**

Flavors of Deep Chocolate & Luscious Raspberries

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. \*Can be made Gluten Free. If you have any concerns regarding Food Allergies, please alert the In-Room Dining Agent prior to your order All Room Service Orders are subject to Taxes, and a Service Charge of 20%. The Service Charge Includes Gratuity. Must be 21 years of age with proper identification to order alcoholic beverages