

Father's Day Brunch at the Drake 2024

\$85.00 | Adults

\$35.00 | Children 4 - 12

Complimentary | Children 3 and under

Tax and gratuity are additional

To have our servers give all their attention to taking care of our guests, we ask for payment before being seated. Thank you.

Price Includes Champagne & Mimosas

10:00 AM TO 2:00 PM

Carving Station

Herb Rubbed Prime Rib of Beef

Horseradish Cream Sauce & Brandy Cabernet Au Jus

Brown Sugar And Bourbon Glazed Steamship of Ham

Assorted Gourmet Mustards and Jack Daniel's Raisin Reduction

Outdoor Grill & Churrasco Station

Traditional And Brazilian Style Grilled Meats

Picanha Steak

Chimichurri Sauce

Rosemary Lamb Chops

Mint Jelly, Rosemary Demi-Glace

Skirt Steak

Chiles Toreados & Onions

Grilled Vegetables

Honey Baby Carrots (Veg) (Gf)

Jumbo Asparagus (Veg) (Gf)

Omelet Station

Farm Fresh Eggs with A Selection of Ham, Crispy Smoked Bacon, Jalapeno Peppers, Bell Peppers, Mushrooms, Onions, Spinach, Cheddar, & Mozzarella Cheese

Waffle Station

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

The Bakery

Croissants, Assorted Fruit Danishes, Assorted Muffins

Breakfast Selections

Eggs Benedict with Hollandaise

Apple-Wood Smoked Bacon

Maple Pork Sausage (Gf)

Red Potatoes O'Brien (Gf)

Scrambled Eggs (Gf)

Cheese Blintzes with Assorted Fruit Toppings

Salad Display

Traditional Caesar Salad (Gf)

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

Caprese Salad (Gf)

Sliced Mozzarella Cheese, Sliced Heirloom Tomatoes, Basil

Organic Baby Arugula and Kale Salad (Gf)

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

Seafood Salad (Gf)

Lobster Meat Marinated in Lime, with Mango, Jicama, Tomato, Cucumbers, Red Onions, Cilantro, and Jalapenos with House Vinaigrette and Assorted Crackers

Entrées

Chicken Coq Au Vin (Gf)

Pan Seared Chicken Breast, Pancetta Bacon Sauce, Cipollini Onions, Mushrooms, Pinot Noir

Macadamia Crusted Salmon

Pan Seared Salmon, Macadamia Encrusted, Saffron Cream Sauce, and Sauteed Spinach

Maple Roasted Pork

Honey Roasted Maple Pork Loin, Roasted Pineapple Relish

Au Gratin Potatoes (Gf)

Vodka Potato Gnocchi

Seafood & Raw Bar

Raw Oysters

Beausoleil Oysters On the Half Shell with Mignonette Sauce

Shrimp Cocktail

Lemon, Horseradish, Cocktail Sauce

Snow Crab Claws

Clarified Butter, House Made Sriracha Sauce

Cheese Displays

Imported & Domestic (Gf)

Assorted Crackers, Assorted Breads, and Fig Spread

Dessert Station

Assorted Mini Pastries

Tiramisu, New York Cheesecake, Tres Leches, Grand Marnier Cheesecake

Chocolate Dipped Strawberries

Seasonal Sliced Fresh Fruit

European Tortes

Flourless Chocolate, Pecan Pie, Caramel Apple Pie