Available 5:00 AM to 11:00 AM

SIGNATURE BREAKFASTS

Complete breakfasts featuring authentically local favorites

Continental Choice of Two Breakfast Pastries, Juice and Medium Pot of Starbucks® Coffee or Hot Tea	19
Roof Top Honey Breakfast Breakfast Parfait featuring Yogurt, House-made granola and Fresh Seasonal Fruit, Honey Spun Muffin, Fresh Orange Juice and Starbucks® Coffee or Hot Tea	19
Northwest Steel Cut Oats Bowl of Steel Cut Oatmeal, Caramelized Maple Sugar, Dried Fruits, Crushed Hazelnuts, Devonshire cream, Juice and a Medium Pot of Starbucks® Coffee or Hot Tea	18
All-American Two Organic Eggs, Any Style, with Hash Browns, Choice of Bacon, Ham or Sausage Choice of Toast, English Muffin or Pastry, Fresh Orange Juice and Starbucks® Coffee or Hot Tea	25
Pike Place Eggs Benedict Poached Organic Eggs on a Dungeness Crab Cake topped with Tomato Hollandaise Sauce, Hash Browns, Fresh Orange Juice and Starbucks® Coffee or Hot Tea	28
Heart Smart Egg White Omelet, Feta, Asparagus, Kalamata Olives, Sundried Tomatoes, Basil Pesto, Avocado, Strawberry, Fruit Cocktail, Decaffeinated Starbucks® Coffee or Herbal Tea	20
Egg White Omelet, Feta, Asparagus, Kalamata Olives, Sundried Tomatoes, Basil Pesto,	20
Egg White Omelet, Feta, Asparagus, Kalamata Olives, Sundried Tomatoes, Basil Pesto, Avocado, Strawberry, Fruit Cocktail, Decaffeinated Starbucks® Coffee or Herbal Tea Breakfast Specialties	10
Egg White Omelet, Feta, Asparagus, Kalamata Olives, Sundried Tomatoes, Basil Pesto, Avocado, Strawberry, Fruit Cocktail, Decaffeinated Starbucks® Coffee or Herbal Tea BREAKFAST SPECIALTIES All Egg and Omelet Selections Served with Hash Browns and Choice of Toast.	
Egg White Omelet, Feta, Asparagus, Kalamata Olives, Sundried Tomatoes, Basil Pesto, Avocado, Strawberry, Fruit Cocktail, Decaffeinated Starbucks® Coffee or Herbal Tea BREAKFAST SPECIALTIES All Egg and Omelet Selections Served with Hash Browns and Choice of Toast. Two Organic Eggs Prepared Any Style	10
Egg White Omelet, Feta, Asparagus, Kalamata Olives, Sundried Tomatoes, Basil Pesto, Avocado, Strawberry, Fruit Cocktail, Decaffeinated Starbucks® Coffee or Herbal Tea BREAKFAST SPECIALTIES All Egg and Omelet Selections Served with Hash Browns and Choice of Toast. Two Organic Eggs Prepared Any Style Two Organic Eggs with Ham, Bacon or Sausage	10
Egg White Omelet, Feta, Asparagus, Kalamata Olives, Sundried Tomatoes, Basil Pesto, Avocado, Strawberry, Fruit Cocktail, Decaffeinated Starbucks® Coffee or Herbal Tea BREAKFAST SPECIALTIES All Egg and Omelet Selections Served with Hash Browns and Choice of Toast. Two Organic Eggs Prepared Any Style Two Organic Eggs with Ham, Bacon or Sausage Traditional Eggs Benedict, Canadian Bacon, Poached Organic Eggs	10 16 19
Egg White Omelet, Feta, Asparagus, Kalamata Olives, Sundried Tomatoes, Basil Pesto, Avocado, Strawberry, Fruit Cocktail, Decaffeinated Starbucks® Coffee or Herbal Tea BREAKFAST SPECIALTIES All Egg and Omelet Selections Served with Hash Browns and Choice of Toast. Two Organic Eggs Prepared Any Style Two Organic Eggs with Ham, Bacon or Sausage Traditional Eggs Benedict, Canadian Bacon, Poached Organic Eggs Choice of Pancakes: Buttermilk, Mountain Huckleberry	10 16 19 15
Egg White Omelet, Feta, Asparagus, Kalamata Olives, Sundried Tomatoes, Basil Pesto, Avocado, Strawberry, Fruit Cocktail, Decaffeinated Starbucks® Coffee or Herbal Tea BREAKFAST SPECIALTIES All Egg and Omelet Selections Served with Hash Browns and Choice of Toast. Two Organic Eggs Prepared Any Style Two Organic Eggs with Ham, Bacon or Sausage Traditional Eggs Benedict, Canadian Bacon, Poached Organic Eggs Choice of Pancakes: Buttermilk, Mountain Huckleberry Washington Apple Fritter French Toast, Whiskey Maple Syrup, Apple Cinnamon Butter	10 16 19 15

Please Note: A 20% service charge and a \$3.50 delivery charge will be added to every In-Room Dining order. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Created using fresh and naturally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. Additionally, we are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and dietdependent requirements. Our Food & Beverage team would be delighted to provide you with a special menu featuring these Lifestyle Cuisine Plus selections.

Available 5:00 AM to 11:00 AM

OMELETS AND FRITTATAS

All Omelet Selections Served with Breakfast Potatoes and Choice of Toast.

Olympic Omelet with Crabmeat, Shrimp, Basil, Tomato

Avocado, Swiss and Heirloom Tomato Frittata, Basil Hollandaise

16

Create Your Own

Choice of: Regular Organic Eggs, Egg Beaters or Egg Whites

Add your Favorite Ingredients:

Sausage, Chicken, Bacon, Ham, Turkey Bacon, Chicken Sausage,
Crabmeat, Shrimp, Cheddar, Swiss, Feta, Mozzarella, Provolone,
Goat Cheese, Spinach, Tomato, Onion, Sweet Pepper, Bell Pepper,

ADDITIONS

Mushrooms, Olives, Broccoli, Fresh Basil, Jalapeños

Smoked Bacon, Maple-Glazed Ham, Pork Link Sausage, Chicken Sausage	6
Turkey Bacon	6
Roof Top Honey Sticky Bacon	6
Hash Browns	4
Single Organic Egg, Any Style	4
Fage® Greek Yogurt	7
Alderwood Smoked Salmon	10

ASSORTED CEREALS

Steel Cut Oats, Caramelized with Maple Sugar, Dried Fruits, Crushed Hazelnuts, Devonshire Cream	11
Housemade Granola	7
Add Mixed Berries or Sliced Bananas	3
Ultimate Granola with Banana Brûlée and Lemon Yogurt	9
Breakfast Parfait, Local Berries, Yogurt and Housemade Granola	12
All-Bran, Corn Flakes, Cheerios, Raisin Bran, Rice Krispies, Shredded Wheat, Special K	6
Add Mixed Berries or Sliced Bananas	3

✓ Created using fresh and naturally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. Additionally, we are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and diet-dependent requirements. Our Food & Beverage team would be delighted to provide you with a special menu featuring these Lifestyle Cuisine Plus selections.

Please Note: A 20% service charge and a \$3.50 delivery charge will be added to every In-Room Dining order. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Available 5:00 AM to 11:00 AM

FRESH FRUITS

Freshly Sliced Papaya, Mango and Lime Cocktail	8
Half Grapefruit	7
Chilled Melon	7
Pike Place Market Seasonal Fruit Salad	5
Seasonal Berries	9
Washington State Apples, Bosc Pears, Bananas or Seedless Grapes	2
Large Fresh Local Fruit Plate	13
FROM THE BAKESHOP	
Pastries — Two Pieces Blueberry Muffin, Carrot Bran Flax Seed Muffin, Seasonal Muffin, Butter Croissant, Chocolate Croissant, Pecan Sticky Bun, Tree Fruit Danish, Banana Bread	7
Toast — Two Pieces Whole-Wheat, Rye, Sourdough or Seven-Grain Bagel and Cream Cheese or English Muffin	5
BEVERAGES	
Starbucks® Coffee: Regular or Decaffeinated	Small Pot 9 Large Pot 12
Starbucks® Espresso, Cappuccino, Latte, Mocha	Single 6 Double 9
Pot of Hot Chocolate	8
Glass of Milk: 2%, Skim, Chocolate or Soy	5
Fresh Juice of the Day, Orange, Grapefruit or Apple Juice	6
Selection of Juices: Carrot, Cranberry, Pineapple, Prune, Tomato or V8®	5
Fairmont Herbal Tea and Decaf Willowstream Spa Blend Decaf, Cascade Peppermint, Kea Lani Orange Pineapple or Egyptian Chamomile	5
Fairmont Loose Teas	6

Earl Grey, Margaret's Hope Darjeeling, Kyoto Cherry Rose, Japan Sencha, Jasmine Green Tea

Please Note: A 20% service charge and a \$3.50 delivery charge will be added to every In-Room Dining order. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

[✓] Created using fresh and naturally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. Additionally, we are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and dietdependent requirements. Our Food & Beverage team would be delighted to provide you with a special menu featuring these Lifestyle Cuisine Plus selections.

Available 5:00 AM to 11:00 AM



Fairmont Lifestyle Cuisine Plus

Nutritious meals designed around select dietary needs and diet – dependent requirements

16

Breakfast

CITITEN FREE

GEOTEN TREE	10
Egg White Omelet, Feta, Asparagus, Kalamata Olives, Sun Dried Tomatoes Basil Pesto, Avocado, Strawberry, Papaya	
DIABETES	16
Heirloom Tomato Frittata, Avocado, Swiss Cheese	
DASH/HEART HEALTHY	15
Cholesterol Free Scrambled Eggs, Farmer's Organic Baby Vegetables	
VEGAN	11
Oatmeal, Caramelized Maple Sugar, Dried Fruits, Crushed Hazelnuts	
MACROBIOTIC	8
Quinoa, Kombu and Scallion, Miso Soup	
RAW	6
Papaya and Mango Fruit Cocktail	

Created using fresh and naturally balanced ingredients, Fairmont Lifestyle Cuisine Plus dishes contribute to optimal health & wellness.

Created using fresh and naturally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. Additionally, we are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and diet-dependent requirements. Our Food & Beverage team would be delighted to provide you with a special menu featuring these Lifestyle Cuisine Plus selections.