



THE GEORGIAN

Continental Buffet	20	Housemade Corned Beef Hash	15
Seasonal Fruits, Granola, Cereals,		Sweet Peppers, Choice of Eggs*	
Berry Parfait, Fresh Pastries, Croissants,		Omelets	18
Muffins, Fruit Juice, Starbucks Coffee,		Your Choice of the Following Items:	
Selection of Teas		Organic Eggs, Egg Whites, Egg Beaters	
American Breakfast	24	Cheddar, Swiss, Feta, Mozzarella,	
Two Organic Eggs Any Style,		Pepper Jack, Goat Cheese	
Hashbrowns, Bacon, Ham or Sausage		Sausage, Bacon, Ham, Crab, Shrimp	
and Choice of Toast or English Muffin		Turkey Bacon, Chicken Sausage,	
Fresh Juice, Starbucks Coffee or		Spinach, Tomato, Onion, Peppers, Mushroom*	
Selection of Teas*		Heirloom Tomato Frittata	16
Heart Smart Breakfast	22	Avocado, Swiss Cheese,	
Egg White Omelet, Feta, Asparagus,		Hashbrowns, Basil Hollandaise*	
Kalamata Olives, Sundried Tomatoes,		Beef Tenderloin with Blackpepper Jam	20
Basil Pesto, Avocado		Honey Bacon and Pecorino Omelet,	
Strawberry, Papaya Fruit Cocktail		Mushroom Hash*	
Decaffeinated Starbucks Coffee or Tea*			

OLYMPIC ROOFTOP HONEY BEE BREAKFAST

Breakfast Creations Featuring Honey
From Our Five Rooftop Hives

Layers of Fresh Berries, Olympic Rooftop Honey,		Whipped Yogurt, Granola, Honey and Cranberry Muffin,	
Foamy Honey Tangerine Juice	18		
Alderwood Smoked Salmon	16	Razor Clams and Eggs	18
Onions, Capers, Cream Cheese,		A Washington Tradition	
Toasted Bagel*		Crisp Potatoes, Olympic Tartar Sauce*	
Washington Apple Fritter	15	Traditional Scottish Steel Cut Oats	14
French Toast		Pure Whiskey Maple Syrup, Dried Fruits,	
Maple Syrup, Apple Butter		Crushed Nuts, Devonshire Cream	
Old Fashioned Buttermilk Pancakes	13	Seasonal Fruit Plate	11
Add Mountain Huckleberries	3	Chef's Selection of Fresh Fruits	
Smoked Salmon and Brioche Benny	19	Cholesterol Free Scrambled Eggs	15
Tomato Hollandaise,		Trio of Northwest Finest Mushrooms,	
Poached Organic Brown Eggs*		Hashbrowns*	
Traditional Eggs Benedict	18	Breakfast Parfait	12
Canadian Bacon,		Layers of Fresh Berries, Yogurt, Granola	
Poached Organic Brown Eggs*		Fruits and Cereals	
Stollen French Toast	17	Papaya and Mango Fruit Cocktail	6
Grand Mariner Anglaise		Chilled Melon or Half Pink Grapefruit	5
Orange Honey Reduction		Small Fruit Compote or Mixed Berries	5
		Cold Breakfast Cereal	5

COMPLEMENTING SIDES

Applewood Smoked Bacon,	5	Beverages	
Pork Sausage Links, Maple Glazed Ham		Juice of the Day, per glass	6
Chicken Sausage, Irish Back Bacon		Orange or Grapefruit, per glass	6
One Organic Egg, Any Style*	3	Juice per glass	6
Hashbrowns	3	Assorted Teas	4
Vegetable or Turkey Bacon	4	Milk (2% or Skim)	3
Alderwood Smoked Salmon	8	Hot Cocoa	4
Buttercrust or Chocolate Croissant	4	Pot of Coffee, per person	5
Bagel	4	Espresso, per shot	3
Toasted Bread, English Muffin or	5	Latte, Cappuccino or Mocha	6
Banana Bread			
Muffins, Carrot-Bran or Blueberry	3		

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

Fairmont is committed to your health and well-being by preparing all cuisine without artificial trans-fat
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
A Service Charge of 20% will be added to groups of 8 or larger.