The Wildflower

ALPINE BREAKFAST

FAIRMONT LIFESTYLE CUISINE

Created using fresh & nutritionally balanced ingredients, these dishes contribute to optimal health & wellness.

House-Made Chateau Granola 11
seasonal berries, honey & yogurt parfait

Two Poached Free-Range Eggs 17
sliced avocado, vine-ripe tomato, twelve grain toast & fruit salad

Farmer's Scrambled Eggs 17
two scrambled free-range eggs with mushrooms, bell peppers & asparagus

Fresh Fruit Plate 17
assorted fruits & berries served with yogurt

Poached Dried Fruit Bowl 13
cinnamon & vanilla scented stone fruit in apple juice, served with light Ricotta cheese

Hot Seven Grain Cereal 11
toasted hazelnuts, honey & poached pear

Canadian Breakfast 19
two eggs any style, herb roasted Fingerling potatoes, toast & preserves, choice of smoked bacon, pork or turkey sausage, or ham

Croque Madame 19
a fried egg on toasted brioche, country ham & Gruyère cheese

Steak & Eggs 24
Sterling Silver 6oz. N.Y. steak, two eggs any style, grilled tomato & herb roasted Fingerling potatoes

Corn Beef Hash 19
two poached eggs on home-made potato hash, sautéed peppers & grilled scallions

Wildflower Crab Benedict 22
poached eggs served on crispy BC Dungeness crab cakes with house-made herb-hollandaise

Traditional Eggs Benedict 22
grilled Canadian back bacon & two poached eggs, topped with hollandaise sauce & served with herb roasted Fingerling potatoes

Tomato & Avocado Benedict 21
organic vine-ripe tomatoes, avocado & two poached eggs topped with melted Havarti, herb roasted Fingerling potatoes

In promoting healthy lifestyle choices, Fairmont proudly offers organic free-range eggs for an additional $3

As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans-fats.

The Fairmont Chateau Whistler is proud to be partnered with the Vancouver Aquarium's Ocean Wise program, offering ocean-friendly seafood options to our guests.

Alpine Frittata 19
open-faced omelette with Fingerling potatoes, bratwurst & Gruyère

Milk Chocolate & Coconut Pancakes 18
chocolate chips, shaved coconut, Chantilly cream

Blueberry Ricotta Pancakes 21
blueberry compote, lemon Ricotta, Chantilly cream

Multigrain Waffle 21
Okanagan pear compote, maple syrup, Chantilly cream

Old Fashioned Waffle 19
strawberries & cream, chocolate shavings, whipped butter

Stuffed Brioche French Toast 21
stuffed with strawberries & Mascarpone, honey citrus butter, Chantilly cream, toasted almonds

Lox & Bagel Breakfast 16
cream cheese, capers & shaved red onions

Steel Cut Organic Oatmeal 11
served with honey, mixed dried fruit, whole almonds & milk

Morning Energizer 14
strawberry & banana smoothie with dates, bee pollen, honey & orange juice, along with a toasted bagel with cream cheese

Small Fresh Fruit Cup 9

BEVERAGES

Premium Chilled Juice	6.00
Cranberry, V8 or Tomato Juice	6.00
Milk - Homogenized, 2%, Skim, Non-dairy	5.00
Coffee or Tea	5.00
Hot Chocolate	5.00
Espresso	5.50
Cappuccino or Latté	6.50
Fresh Fruit Smoothies	8.00