



The Wildflower

ALPINE BREAKFAST

FAIRMONT LIFESTYLE CUISINE

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


<b>House-Made Chateau Granola</b>	11	<b>Fresh Fruit Plate</b>	17
seasonal berries, honey & yogurt parfait		assorted fruits & berries served with yogurt	
<b>Two Poached Free-Range Eggs</b>	17	<b>Poached Dried Fruit Bowl</b>	13
sliced avocado, vine-ripe tomato, twelve grain toast & fruit salad		cinnamon & vanilla scented stone fruit in apple juice, served with light Ricotta cheese	
<b>Farmer's Scrambled Eggs</b>	17	<b>Hot Seven Grain Cereal</b>	11
two scrambled free-range eggs with mushrooms, bell peppers & asparagus		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

**Frittata** 19  
open-faced omelette with grilled asparagus mushrooms, sautéed peppers & herbed goat cheese, toast & herb roasted Fingerling potatoes

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

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

**Berkshire Pulled Pork Pancakes** 21  
fluffy buttermilk pancakes stacked with pulled pork & real Canadian maple syrup

**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 & warm milk

**Cinnamon Bun** 8  
vanilla cream cheese frosting & fresh berries


**Small Fresh or Stewed 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

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.