The Wildflower

To Start

West Coast Seafood Chowder 14
hot smoked salmon, shrimp, clams & scallops in a rich herb infused cream

Lemongrass Scented Butternut Squash Soup 11
coconut, kaffir lime, cinnamon-chili oil

Sterling Silver Tenderloin Steak Tartar 14
quail egg yolk, gherkin, truffle aïoli, toasted brioche

Steamed Vancouver Island Honey Mussels 15
chorizo, white wine, tomato, garlic & flat leaf parsley, toasted baguette

Prawn Cocktail 16
freshly grated horseradish, crème fraîche, oven dried tomato, Pemberton fingerling potato chips

Forest Mushroom & Gruyère Tart 14
wild & cultivated mushrooms puff pastry & Mornay sauce

Dungeness Crab Cake 16
pickled pumpkin & green apple slaw, preserved lemon vinaigrette

Prosciutto & Marinated Artichokes 15
tomato marmalade & rosemary fry bread

Warm Bocconcini & Baguette 14
vine ripe tomatoes, fleur de sel, 'O' olive oil

From the Garden

Pemberton Beet Salad 12
Cippolini onion, green apple & arugula, aged sherry vinaigrette

Wildflower House Salad 12
butter lettuce, poached pear, olive tapenade, white beans & house-made raisins, creamy red wine vinaigrette, chervil & chives

Icicle Radish & Red Oak Lettuce Salad 12
shredded crispy pork, toasted hazelnuts, goat cheese, BC fireweed honey & Dijon vinaigrette

Something Different

"Grown Up" Mac n' Cheese 24
pancetta, lobster & peas in Gruyère cream sauce with a panko crust

Lemon Chicken Meatballs & Linguini 21
young vegetables, extra virgin olive oil & basil

House-Made Potato Gnocchi 22
Swiss chard, oven dried tomatoes, BC goat cheese

Quinoa Risotto 21
fava beans, edamame, winter squash, tomatoes with garlic scape & hazelnut pesto

From the Land

Prime Rib Dinner 34
slow-roasted prime rib, grilled king oyster mushrooms, roasted potatoes, glazed vegetables & natural jus

Organic Half Chicken with Burning Thyme 29
mashed potatoes, glazed Pemberton Valley heirloom carrots, natural jus

Red Wine Braised Short Rib 29
North Arm Farm celeriac purée, sautéed Chanterelles

8oz New York Steak 34
broiled & finished with herb butter, pomme frites & béarnaise

Braised BC Lamb Shank Risotto 32
house-made lamb sausage

Osso Bucco 34
toasted hazelnut gremolata

Berkshire Pork Loin & Braised Pork Belly 32
sautéed apricot, celeriac, yam & parsnip, Calvados cream

From the Ocean

Cioppino 34
salmon, halibut, scallops, prawns, mussels & clams, poached in a tomato-fennel broth with herb crostini

Pacific Sablefish 32
North Arm Farm buttered savoy cabbage, wild boar bacon, apple & horseradish slaw

BC Trout 29
oven dried tomatoes, hand-peeled shrimp, flat leaf parsley chive butter & melted leeks

Pemberton Beet & Schramm Vodka Cured Salmon 29
lemon infused golden beet pavé, orange & fennel relish, olive oil crushed fingerling potatoes

Fairmont Lifestyle Cuisine

Created using fresh and nutritionally 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 Lifestyle Plus selections.

The Wildflower is proud to work in partnership with the following suppliers, supporters & programs; Salt Spring Island, Qualicum Bay, les amis, Fraser Valley Farms & Oceanwise. Proudly serving AAA Premium Beef