The Wildflower

Locally inspired dishes developed with fresh foods from our neighbours to bring family and friends together.

APPETIZERS

West Coast Seafood Chowder 15
hot smoked salmon, shrimp, clams & scallops in a rich herb infused cream

Tortilla soup 12
corn, pico de gallo & tortilla frizzles

Prawn Cocktail 18
cocktail sauce, crème fraîche, hand peeled shrimp salad

Bison Carpaccio 16
truffled parmesan aioli, wild watercress

Elk Salami & Fresh Herbed Farmer's Cheese 16
apricot mostarda & pickled baby beets

Dungeness Crab Cake 18
corn purée & pickled green tomato relish

FROM THE GARDEN

Wildflower House Salad 15
wild watercress, seasonal berries, cashew butter, roof top honey

Pemberton Beet, Apple and aged Goat Gouda Salad 14
sherry vinaigrette

The Chateau Caesar Salad 17
baby red & green romaine, sourdough crouton, Parmesan Reggiano, marinated white anchovy

Marinated Buffalo Mozzarella 16
charred tomatoes, watercress pesto, prosciutto chip

From the Land

Slow Roasted Prime Rib 35
slow roasted prime rib, crushed potatoes, green beans & red wine jus

Marinated Half Chicken 29
fingerling potatoes with mustard butter & herbs, roasted carrots, Madeira jus

8oz New York Steak 34
pomme frites & green peppercorn sauce

Moroccan Spiced Lamb Chops & Lamb Sausage 35
Greek salad couscous, green goddess sauce

Norm's Barbecue Plate 33
dry rubbed pork spare ribs, caramelized pork belly, pork rinds, Napa cabbage slaw, hush puppies

Elk Medallions 36
Okanagan Syrah reduction, mushroom & sage bread pudding, roasted Pemberton baby carrots

From the Ocean

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

Seared Blackened Ahi Tuna Nicoise 37
warm heirloom fingerling potato & green bean salad, confit egg yolk, tomato fondue, black olive oil

Herb Butter Basted BC Halibut 30
carrot flavoured Israeli couscous, carrot top yogurt, hazelnut crunch

Seared BC Salmon 30
sweet corn succotash, smoked orange beurre blanc, scallion emulsion

Pastas

"Grown Up" Mac n' Cheese 26
lobster & peas in Gruyère cream sauce, bacon and panko crust

Baked Orecchiette Pasta 20
creamy tomato sauce, gooey Mozzarella & fresh basil, crunchy breadcrumb topping

Spicy Cajun Chicken "Alfredo" 25
fresh tagliatelle, mushrooms, spinach, sundried tomatoes, Alfredo butter

Papardelle Pasta with Lamb Bolognese 20
tomatoes, mint & balsamic vinegar

Shrimp Scampi Pasta 26
squid ink tagliatelle, fresh yellow tomato sauce, garlic, chilli crumbs

Gnocchi Parisienne 22
heirloom tomatoes, olives, capers, fresh herbs

Orange Risotto 22
Cointreau, English peas, fennel, asparagus, shaved parmesan

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.