The Wildflower

To Start

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

Tomato & Tarragon Bisque 12
chive crème fraîche

Steamed Vancouver Island Honey Mussels 17
chorizo, white wine, tomato, garlic & flat leaf parsley, toasted baguette

Prawn Cocktail 16
freshly grated horseradish, crème fraîche, oven dried tomato

British Columbia Mushroom & Gruyère Tart 16
wild & cultivated mushrooms puff pastry & Mornay sauce

Dungeness Crab Cake 17
red pepper & saffron aioli, rooftop herb salad

Bison Carpaccio 15
arugula, Parmesan & truffle oil

Grilled Asparagus 14
Proscuitto, Reggiano nuggets, tomato marmalade, rosemary crostini

Warm Bocconcini & Baguette 16
vine ripe tomatoes, fleur de sel, 'O' olive oil

From the Garden

Pemberton Beet & Salt Spring Island Goat Cheese Salad 14
broken beet vinaigrette

Wildflower House Salad 15
mixed baby greens, toasted hazelnuts, oven-dried grapes, red wine vinaigrette, chervil & chives

The Chateau Caesar Salad 16
baby red & green romaine, sourdough crouton, Parmesan Reggiano, marinated white anchovy

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

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

Risotto 33
prawns, saffron, English peas

From the Land

Prime Rib Dinner 34
slow-roasted prime rib, grilled King Oyster mushrooms, roasted potatoes, green beans & natural jus

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

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

Berkshire Pork Loin & Braised Pork Belly 32
English peas, morels & calvados jus

Wild Boar Sausage 25
grilled polenta, pepperonata, caramelized onion sauce

From the Ocean

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

Lemon & Parsley Crusted Pacific Halibut 32
cherry tomatoes, cannelini beans, double smoked bacon

British Columbia Trout 29
oven-dried tomatoes, hand-peeled shrimp, flat leaf parsley chive butter, melted leeks & fingerling potatoes

Seared British Columbia Salmon 29
horseradish potato pancake, grilled asparagus, granny smith apple beurre blanc

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.