

THE *Fairmont*  
WINNIPEG



## All Inclusive





Includes Choice of Juice, Freshly Brewed Coffee or Fairmont Signature Tea

<b>Fruit and Pastry</b>	<b>19</b>
Choice of 2pc Whole Fruit, Sliced Melon or Seasonal Berries Choice of Butter Croissant, Danish, Toast, Bran, Apple Oat or Blueberry Muffin, Butter and Preserves	
<b>Fruit and Smoothie</b>  <b>LOW FAT</b>	<b>19</b>
Seasonal Fruit Plate with Sliced Melons, Banana and Fresh Berries, Served with Banana Bread & Mango Smoothie Shot	
<b>The Healthy Start Breakfast</b>  <b>LOW FAT</b>	<b>20</b>
Two Poached Countryside Farm Eggs, Slice of Multi Grain Toast, Marinated Garden Grove Cocktail Tomatoes, Muesli or Fresh Berries	
<b>Two Countryside Farm Eggs</b>  <b>GLUTEN FREE</b>	<b>22</b>
Cooked to Preference, Seasoned Hash Browns, Toast Choice of: Smoky Bacon, Breakfast Sausage or Pea Meal Bacon	
<b>Harms Family Spinach Egg White Frittata</b>  <b>GLUTEN FREE</b>	<b>23</b>
Goats Cheese and Marinated Greenland Garden Cocktail Tomatoes and Arugula	
<b>Manitoba Mushrooms and Eggs</b>	<b>23</b>
Two Poached Countryside Farm Eggs on Toast Topped with Sautéed <i>Loveday</i> Button Mushrooms and Boursin Cheese Sauce	

## Classic Signatures

<b>Eggs Benedict with Hashbrowns</b>	<b>23</b>
Countryside Farm Poached Eggs, Back Bacon on Toasted English Muffin, Hollandaise or Boursin Cream Sauce	
<b>Smoked Salmon Benedict</b>	<b>23</b>
Countryside Farm Poached Eggs, Smoked Salmon on Toasted English Muffin, Béarnaise Sauce, Hash Browns	
<b>The Perfect Three Countryside Farm Eggs Omelet</b>	<b>21</b>
Hashbrowns, Toast and Choice of Three Garnishes: Ham, Bacon, Chicken Sausage, Bell Peppers, Spinach, Mushrooms, Tomato, Asparagus, Swiss, Cheddar or Feta Cheese	
<b>The Perfect Stack</b>  <b>VEGETARIAN</b>	<b>19</b>
Stacked Four High Buttermilk Pancakes, Manitoba Saskatoon Compote, Whipped Top Half Cream and Maple Butter Add \$2 for: Bananas, Chocolate Chips or Seasonal Berries	
<b>French Toast</b>	<b>18</b>
Thick Sliced Bread Dipped in Seasoned Egg and Griddled Until Golden, Manitoba Saskatoon Compote, Whipped Top Half Cream, Maple Butter and Fresh Berries	
<b>Mini Belgian Waffles</b>  <b>VEGETARIAN</b>	<b>19</b>
Manitoba Saskatoon Compote, Whipped Top Half Cream and Maple Butter, Fresh Berries	
<b>Baked Crepe</b>	<b>21</b>
Grilled Asparagus, Black Forest Ham, Brie and Béchamel Filling Topped with a Fried or Poached Egg	

## Individuals

<b>Half Melon and Cottage Cheese</b>  <b>LOW FAT</b>	<b>14</b>	<b>Cold Cereal Selection</b>	<b>10</b>
Cantaloupe Melon Filled with 2% Cottage Cheese and Lemon Poppy Seed Slice		Cheerios, Corn Flakes, Raisin Bran, Fruit Loops, Special K, All Bran, Served with Sliced Bananas and Fresh Berries	
<b>Ruby Red Grapefruit</b>  <b>LOW FAT</b>	<b>8</b>	<b>Bowl of Seasonal Fresh Berries</b>	<b>12</b>
Half Grapefruit with Seasonal Berries		Served with Brown Sugar and Cream	
<b>Greek Yogurt Bowl</b>  <b>LOW FAT</b>	<b>14</b>	<b>Endless Coffee</b>	<b>12</b>
Plain Greek Yogurt with the Following Toppings: Toasted Almonds, Fresh Berries and Granola		Freshly Baked Muffin, Toast, Bagel or English Muffin with Butter and Preserves	
<b>Nature's Farm Organic Oatmeal</b>	<b>14</b>	<b>Energy Boost Smoothie</b>  <b>GLUTEN FREE</b>	<b>10</b>
Fresh Seasonal Berries, Quebec Maple Syrup, Toasted Almond Slivers, Dried Apricots, Cranberries with Milk or Cream		Fresh Strawberries, Blueberry, Banana, Oats, Honey, Soy Protein and Greens	



**THE VELVET GLOVE**