



IN ROOM DINING

BREAKFAST, Daily | 7am-11am

House-Made Pastries croissant, chocolate croissant, muffin, danish 7 each, 25 for all 4

Yogurt & Berries macerated berries, granola, honey, mint 15

Steel Cut Oatmeal seasonal berries, toasted coconut, flax seeds, oat milk 14

Salmon Lox gravlax, crispy bagel, everything salt 19

Vegan Protein Plate tofu scramble, sautéed mushrooms, spinach, roasted tomatoes, avocado, toast 19

Avocado Toast sourdough, sunny side egg, pea tendrils 19

Classic French Omelet fines herbes, hash brown potatoes 15 **Add Comté Cheese**+3 | **Add Jambon**+3

Ricotta Pancakes seasonal fruit, candied orange, maple syrup 18

Jambon & Comté Croissant Parisian ham, comté cheese, honey Dijon butter, greens 17

Olympic Breakfast eggs any style, hash brown potatoes, bacon + choice of sausage & toast* 21

Toast sourdough, wheat, english muffin 5 | **Bagel** plain, everything 8

LITTLE CHEF'S MENU

Mini Fairmont 1 egg your way, hash brown potatoes, bacon or sausage 12

Silver Dollar Pancakes fruit compote, maple syrup 12

Fresh Fruit vanilla yogurt and granola 10

ALL DAY DINING, Daily | 11am-9pm

Shuckers Clam Chowder oyster crackers 14

Dungeness Crab Cake pickled cucumber, fermented chili aioli 46

Chicken Lollipops drumsticks, fish sauce caramel, chili, herbs 23

Hand Cut Fries allium ash, fermented chili aioli 15

Market Green Salad local greens, cucumber, champagne vinaigrette 16

add grilled chicken +10 | **add shrimp** +12

Sweet Gem Chicken Caesar marinated grilled chicken, white anchovies, house made dressing 22

Olympic Burger caramelized onions, spicy pickles, preserved tomato, dulcet cheese, fries* 28

Steak Frites 8oz dry-aged queen anne cut, house cut frites, allium ash, tomato conserva* 39

Pan Seared Salmon crispy fingerling potatoes, buttered green beans, dill mustard vinaigrette* 45

Roasted Airline Chicken couscous, sumac, dried mint, burnt orange chicken jus 37

Fettuccini Arrabbiata stewed tomatoes, chili 28 **Add Shrimp** +12

DESSERTS

NY Cheesecake strawberry compote 14

Warm Chocolate Brownie vanilla ice cream 14

Seasonal Ice Creams & Sorbets 13

LITTLE CHEF'S MENU

Chicken Fingers & Fries plum sauce 13

Cheeseburger cheddar, iceberg lettuce, choice of house salad or fries 14

Roasted Chicken Breast fries or crudité 18

Buttered Housemade Pasta butter, parmesan on the side 12

DIAL 3260 TO ORDER

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please Note: A 20% service charge and \$4.00 delivery charge will be added to every takeout order.
The 20% service charge is distributed to the server, while the \$4.00 delivery charge is retained by the hotel. 11/10/2021



Coffee, Tea, & Minerals

Drip Coffee regular, decaffeinated
small pot 9, large pot 14

Tea earl grey, English breakfast, green, mint 5

Juice apple, pineapple, grapefruit, V8, orange 6

Soda coke, diet coke, sprite, root beer 6

Bottled Water sparkling or still 6 / 9

Beer & Cider

BEER

Stella Artois 8

Bud Light 8

Elysian IPA 8

Cider

Seattle Dry Cider 10

Spirits

Gin - Tanqueray 12

Vodka - Grey Goose 12

Vodka - Fairmont Olympic Honey 12

Whiskey - Jack Daniels 12

Scotch - Johnnie Walker Black 12

Tequila - Cuervo Gold 12

Rum - Bacardi 12

Scotch - Macallan 12 year 15

Mixers- Coke, Diet Coke, Sprite, Tonic, Club Soda,
Cranberry, Orange Juice (choice of 1)

Bottle Service

Vodka - Olympic Honey Vodka 750mL 75

Whiskey - Makers Mark 1L 195

Rum - Bacardi Silver 1L 120

Gin - Tanqueray 1L 185

Vodka - Tito's 750mL 140

Tequila - Hornitos Plata 1L 215

Scotch - Glenlivet 12 year 750mL 295

Mixers- Coke, Diet Coke, Sprite, Tonic, Club Soda,
Cranberry, Orange Juice (choice of 3)

Wine & Beer

CHAMPAGNE & SPARKLING

Brut Champagne Moët & Chandon (187 ml, 6oz)
Éperany, France 32

Brut Champagne Louis Roederer (375ml, ½ bottle)
Reims, France 48

Brut Cava Reserva, Campo Viejo
Catalonia, Spain 12 / 48

Blanc de Blancs Chandon by the Bay,
Carneros, CA 88

Brut Champagne Moët & Chandon,
Éperany, France 120

WHITE & ROSÉ

Chardonnay Château Ste. Michelle (375ml, ½ bottle)
Woodinville, Washington 24

Rosé Château Minuty, "M"
Côtes de Provence, France 52

Sauvignon Blanc Jules Taylor
Marlborough, NZ 15 / 60

Chardonnay Willakenzie Estate
Willamette Valley, OR 18 / 72

Riesling Two Mountain Estate
Rattlesnake Hills, Washington 48

RED

Merlot L'Ecole 41 (375ml, ½ bottle)
Columbia Valley, Washington 28

Pinot Noir Unconditional, Battle Creek Cellars
Battle Creek, OR 14 / 56

Cabernet Sauvignon Amavi Cellars
Walla Walla Valley, WA 16 / 68

Red Blend Delille Cellars D2
Columbia Valley, WA 88

DIAL 3260 TO ORDER

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please Note: A 20% service charge and \$4.00 delivery charge will be added to every takeout order.
The 20% service charge is distributed to the server, while the \$4.00 delivery charge is retained by the hotel. 11/10/2021