# IN ROOM DINING

## BREAKFAST, Daily | 6am-11am

- **House-Made Pastries**
  - croissant, chocolate croissant, muffin, danish 7 each, 25 for all 4
- **Yogurt & Berries**
  - macerated berries, granola, honey, mint 18
- **Steel Cut Oatmeal**
  - seasonal berries, toasted coconut, flax seeds 15
- **Salmon Lox**
  - house cured lox, tomato, crispy bagel, everything salt 24
- **Vegan Tartine**
  - turmeric scrambled tofu, cherry tomatoes, roasted mushrooms, multigrain bread 21
- **Avocado Toast**
  - sourdough, sunny side egg, pea tendrils 21
- **Add Salmon Lox**
  - +9
- **Classic French Omelet**
  - fines herbes, comte cheese, herbed breakfast potatoes 19
  - **Add Jambon**
  - +3
- **Pancakes**
  - seasonal fruit, maple syrup 19
- **Olympic Breakfast**
  - eggs any style, herbed breakfast potatoes, bacon + choice of sausage & toast* 24

### LITTLE CHEF’S MENU

- **Mini Fairmont** 1 egg your way, herbed breakfast potatoes, bacon or sausage 12
- **Silver Dollar Pancakes**
  - macerated fruit, maple syrup 12
- **Fresh Fruit**
  - vanilla yogurt and granola 10

## ALL DAY DINING, Daily | 11am–10pm

- **Shuckers Clam Chowder**
  - oyster crackers 14
- **Chicken Lollipops**
  - 3 drumsticks, fish sauce caramel, chili, herbs 23
- **Hand Cut Fries**
  - pecorino romano, parsley, pecorino & truffle aioli 16
- **Chips & Dip**
  - house fried potato chips, cucumber, tzatziki 18
- **Market Green Salad**
  - local greens, cucumber, tomato, champagne vinaigrette 16
  - **add chicken**
  - +10 | **add shrimp**
  - +12 | **add salmon lox**
  - +12
- **Sweet Gem Chicken Caesar**
  - marinated grilled chicken, white anchovies, house made dressing 22
- **Olympic Smash Burger**
  - Beecher’s Handmade Cheese, bacon jalapeño jam,
  - lettuce, tomato, onion, pickles, secret sauce, fries* 28
- **Steak Frites**
  - 8oz dry-aged bavette cut, house cut frites, pecorino & truffle aioli* 39
- **Pan Seared Salmon**
  - crispy fingerling potatoes, buttered green beans, dill mustard aioli* 45
- **Roasted Chicken Supreme**
  - fregula, sumac, olives, sweet peppers, cherry tomatoes, chicken jus 37
- **Rigatoni Bolognese**
  - braised beef ragu, pecorino, herbs 28

### LATE NIGHT (Friday and Saturday, 10pm-Midnight)

- **Hand Cut Fries**
  - 16
- **Chips & Dip**
  - 18
- **Chicken Lollipops**
  - 23
- **Chicken Finger & Fries**
  - 13
- **Olympic Smash Burger & Fries**
  - 28

## DESSERT

- **NY Cheesecake**
  - strawberry compote 14
- **Warm Chocolate Brownie**
  - vanilla ice cream 14
- **Seasonal Ice Creams & Sorbets**
  - 13

## LITTLE CHEF’S MENU

- **Chicken Fingers & Fries**
  - ranch 13
- **Cheeseburger**
  - cheddar, fries 14
- **Roasted Chicken Breast**
  - fries or crudité 18
- **Buttered Housemade Pasta**
  - butter, parmesan 12

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*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 – Bombay Saphire 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 Cava Reserva, Campo Viejo
Catalonia, Spain 12 / 48

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

Brut Champagne Moet & 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 Three Brooms
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

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