





# A MESSAGE FROM THE KITCHEN

As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items whenever possible and we ensure that all of our creations are trans-fat free.

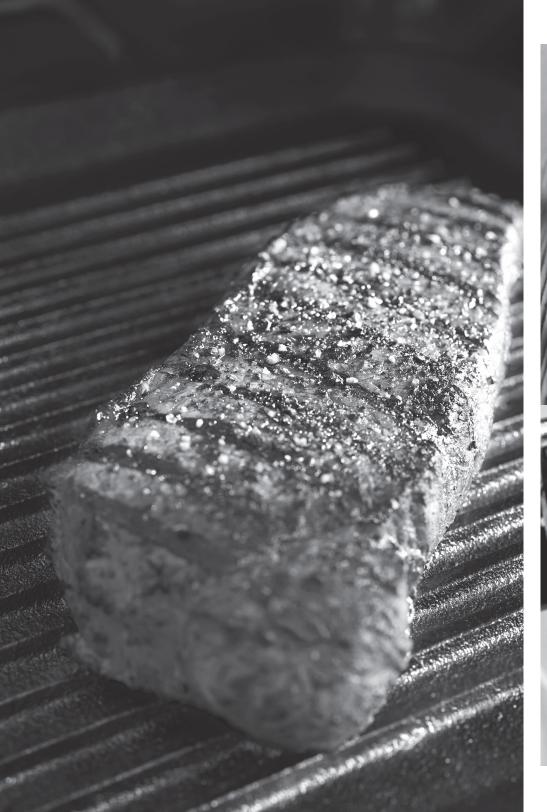
Our province boasts some of the world's finest produce, from the summer berries of Pemberton to the scallops of Vancouver Island. We proudly serve Canadian beef on all of our menus and source sustainable seafood options through our partnership with Ocean Wise, the Vancouver Aquarium conservation program.

Please dial 2460 for In-Room Dining.

Please note that a \$5.50 Hotel Delivery Charge, applicable taxes and a 15% service charge will be automatically applied to each bill (Of the 15% service charge, 90% is a gratuity that is distributed to the In Room Dining Team and remaining 10% is retained by the Hotel (and not distributed as wages, tips, gratuity to any Hotel employees)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. A cooking step is needed to eliminate potential bacteria or viral contamination Medical Health Officer, Vancouver Coastal Health Authority







#### BREAKFAST

AVAILABLE DAILY FROM 6:30 AM - 11:00 AM

#### **BEVERAGES**

AVAILABLE DAILY: 11:00AM - 1:00AM

### COMPLETE RETREAT

\*All Complete Retreat breakfasts include choice of orange, apple or grapefruit juice and tea or coffee

#### **Three Egg Omelette** 32

filled with your choice of: bell peppers, mushroom, asparagus, spinach, tomato, ham, chorizo, aged white cheddar, goat cheese, nugget potatoes, roasted tomato, asparagus, toast, butter and preserves

#### **Whistler Mountain** 30

two eggs any style, choice of bacon, ham, sausage or Canadian back bacon, nugget potatoes, roasted tomato, asparagus, toast, butter and preserves

#### **Avocado Toast** 32

grilled focaccia, red onion jam, smashed avocado, cured gem tomatoes with watercress and basil topped with poached eggs

\*Upgrade your complete retreat with fresh pressed orange juice 5

### EGGS BENEDICT

#### **Traditional** 24

toasted English muffin, Canadian back bacon, two poached eggs, parsley hollandaise sauce, nugget potatoes, roasted tomato, asparagus

#### **Smoked Salmon Eggs Benedict**

toasted whole wheat English muffin, lemon dill hollandaise, spinach, two poached eggs, nugget potatoes, roasted tomato, asparagus

#### LIGHT BITES

Steel Cut Oatmeal 🌵 🕸	14
BC seasonal fruits, almonds	
<b>Housemade Granola</b> served with Activia yogurt cup	10
Fresh Fruit Plate seasonal fruit, berries, yogurt and banana bread	18
Cold Cereal with 2%, skim, almond or soy milk	8
Bagel and Lox	22

### SWEET START

toasted bagel served with

fresh dill, capers, red onion

smoked salmon, cream cheese,

Lemon Pancakes	22
Jack Daniels infused peaches,	
blueberry coulis, nutmeg chantilly crear	m

#### Old Fashioned Waffles 30 22 strawberries, chocolate shavings, whipped cream and aged maple syrup

#### 24 Brûlée French Toast N minted strawberry rhubarb compote, salted walnuts, orange vanilla mascarpone

### WHITE CHAMPAGNE &

	GLS (5oz)   BTL	SPARKLING WINE	
Mission Hill,	12   60		GLS   BTL
Chardonnay, Okanagan, BC		Mionetto	16   80
Roche	17   80	Prosecco, Italy	
Pinot Gris, Okanagan, BC		Bella, Sparkling Blanc de Blancs	375ml)
Oyster Bay	16   80	Naramata, BC	-   39
Sauvignon Blanc, New Zealand	d	<b>Veuve Clicquot. 'Yellow Label'</b> Brut, France	40 200

#### ROSE BEERS & COOLERS

	GLS (5oz)   BTL		
Quails' Gate,	15   75	Domestic (355ml)	9
Okanagan, BC		Stanley Park Lager	
RED		Stanley Park Noble Pilsner	
	GLS (5oz)   BTL	Stanley Park West Coast Pale Ale	
Mission Hill	12   60	Lonetree Cider	
Cabernet Sauvignon,		Kokanee	
Okanagan, BC		Bud Light	
<b>Fort Berens</b> Pinot Noir, Okanagan BC	18   90	Whistler Grapefruit Ale	
Cedar Creek Merlot 'Lot 87'	16   80		

Corona (355ml)

**Imported** 

Guinness (440 ml)

Stella Artois (355ml)

Non-Alcoholic 7

11

Warsteiner (355ml)





Merlot, Okanagan, BC

#### **BEVERAGES**

AVAILABLE: SUNDAY - THURSDAY | 11:00AM - 12:00AM FRIDAY - SATURDAY | 11:00AM - 1:00AM

COCKTAILS (20z)		HOLD THE LIQUOR
<b>Old Fashioned</b> Kentucky bourbon whiskey, aromatic bitters	16	Egyptian Lemonade 8 mint, muddled raspberries, lemon, soda
Margarita plata tequila, triple sec, aromatic bitte	<b>16</b>	Blackberry Sensation 8 muddled blackberries, sparkling apple juice
Cosmopolitan premium vodka, triple sec, elderberry extract, cranberry juice	16	Seedlip Tonic 12 Seedlip Spice 94, juniper syrup, lime, soda
Manhattan Ontario rye whiskey, sweet vermouth, aromatic bitters	16	
Negroni dry gin 78, sweet vermouth, professor dillon's aperitivo liqueur	16	
<b>Classic Martini</b> Finlandia or Beefeater	17	
Mallard Caesar Finlandia vodka, clamato, tabasco, worcestershire, spicy beans, olives, steak spice rim	17	
Moscow Mule Ketel One vodka, ginger beer, lime, so	<b>17</b> da	
Signature Gin & Tonic grapefruit, lemon and cardamom infus Beefeater Gin, Grand Marnier, grapefru		

lemon, tonic

### ALL DAY DINING

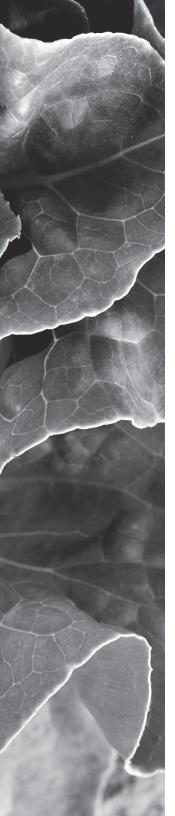
AVAILABLE DAILY: 11:00AM - 1:00AM

### TO SHARE

Tomato Flatbread	23
roasted tomato sauce, chevre	
heirloom cherry tomatoes, arugula	
BBQ Beef Flatbread	25
shredded braised beef, house-made B pickled banana pepper, smoked pickle feta cheese, spring onion	_
Chicken Fingers and Fries garlic aioli, plum sauce, ketchup	18
Crispy Cauliflower Bites ♀ ♥  anjo panca sauce, mint, nutritional yea OR	<b>22</b> ast
Buffalo Sauce	
Confit Duck Wings	26
korean BBQ sauce, sesame crumble	
Chicken Wings	
Choice of	24
Garlic Honey Sauce Fire and Ice Sauce	
Buffalo Sauce	
<b>Truffle Fries</b> Lemon Parmesan Aioli, Chives	16
MEAT AND CHEESE	
chef's selection of hand smoked and c	ured meats,

chef's selection of hand smoked and cured meats, Golden Ears Cheesecrafters cheese, crostini and accompaniments

for	two	36
for	four	56



## ALL DAY DINING AVAILABLE DAILY: 11:00AM - 1:00AM

### KIDS MENU

AVAILABLE DAILY: 11:00AM - 1:00AM

12

8

### SOUPS

**West Coast Seafood Chowder** 19 salmon, shrimp, clams, scallops, rich herb cream Roasted Tomato and Coconut Bisque 🕸 13 chive oil Soup of the Day 14 chef's daily creation

SALADS **Chateau Caesar** 22 romaine hearts, bacon, Parmesan cheese, creamy Caesar dressing, garlic focaccia croutons Cobb Salad <sup>♣</sup> 28 artisan lettuce, crispy bacon, avocado, blue cheese, gem tomatoes, hard boiled egg grilled chicken breast, home-made ranch dressing Warm Delicata Salad 🕸 🛛 21 Israeli couscous, roasted winter squash, poached egg, feta cheese

#### Crispy Kale Salad 🕏 🛛 20 quinoa sprouts, cherry tomato, pickled onion

bitter greens, roasted pumpkin seeds

Furikake Tobanjan dressing

### BREAKFAST

06:30 AM - 11:00 AM

Mini Mountaineer 12 one egg any style, bacon or sausage, nugget potatoes, toast, butter and preserves

**Golden Waffle** strawberries, whipped cream and maple syrup

**Silver Dollar Pancakes** 12 strawberries, whipped cream and maple syrup

10 **French Toast Fingers** dusted cinnamon-sugar, strawberries and maple syrup

"Kids of Steel" Oatmeal hot steel cut oats topped with strawberries and brown sugar

**Kids Cereal** 8 Rice Krispies, Cheerios, Froot Loops or Raisin Bran with 2%, skim, soy or almond

### MAINS

11:00 AM - 11:00 PM

\*All mains served with mustard coleslaw

**Fish and Chips** 14 ling cod, french fries, tartar sauce

**Chicken Fingers and Fries** 14 honey mustard mayo, plum sauce, ketchup

**Junior Cheeseburger** 13 lettuce, tomato, pickle, french fries

12 Mighty Mac N' Cheese creamy cheddar cheese sauce, crispy breadcrumbs

**Spaghetti and Meatballs** 12 with rich tomato sauce, Parmesan cheese and garlic toast

### DESSERT

11:00 AM - 11:00 PM

Ice Cream or Sorbet 8 **Double Chocolate Brownie** with fresh strawberries dusted with icing sugar **Sweet Stuff Cupcake** 7 our Pastry Chef's daily creation **Kids Fruit Cup** 8 **Housemade Cookies** selection of two: chocolate chip,

peanut butter or oatmeal raisin



### **BEVERAGES**

#### MINERAL WATER

**Sparkling Water** 10 San Pellegrino (750ml) Still Water Evian (1 Litre)

### JUICE

Orange, Apple or Grapefruit **Freshy Pressed Orange Juice** 12

#### COLD BEVERAGES

Milk 5 2%, skim, chocolate, soy, almond Red Bull 8 Minute Maid Juice apple, orange, cranberry, lemonade

#### SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero, Sprite, ginger ale, tonic water, soda water, root beer, Sanpellegrino Aranciata, Sanpellegrino Lemon, Nestea lemon iced tea

### HOT BEVERAGES

Hot Chocolate	6
Coffee	
Small pot	10
Large pot	15
Regular or decaffeinated	
Lot 35 Tea	5
Creamy Earl Grey	
Imperial Breakfast	
Goddess Oolong	
Kyushu Japan Sencha	
Jasmine Gold Dragon	
Egyptian Chamomile	
Oregon Mint	
Flora's Berry Garden	

#### ALL DAY DINING

AVAILABLE DAILY: 11:00AM - 1:00AM

### SANDWICHES

Gluten free options are availble on request please notify your server

#### **Bison Mountain Burger**

maple bacon jam, black garlic aioli aged oka cheese, house- made pickle smoked chipotle fries

#### **Crispy Chicken Sandwich**

sriracha aioli, pickled shallot, sliced proscuitto, aged cheddar, french fries

#### Canadian Wild Grain Burger

Meadow' cheese, tomato, lettuce, pickle, french fries

#### **Slow Roasted Beef Sandwich**

caramelized onion, Monterey Jack cheese, horseradish, old fashioned jus, ciabatta, french fries

#### Upgrade 5

Caesar Salad Artisan Greens Seafood Chowder Smoked Chipotle fries Truffle Fries

### MAIN COURSE

#### Fish and Chips

28

36

Whistler brewing company beer battered wild Pacific lingcod, french fries, house coleslaw, preserved lemon tartar

#### Frutti Di Mare

ingrain casareccia, shrimp, scallops, calamari, mussels Parmesan cheese, garlic bread

#### 10oz Slow Roasted Prime Rib

truffle potato purée, seasonal vegetables, old fashioned jus

#### **Seared Steelhead**

ajo blanco, fingerling potato, succotash, Jalapeño emulsion, fine herbs

#### Roasted Red Pepper Curry



cumin rice, crispy onions, naan bread

#### **Three Egg Omlette**

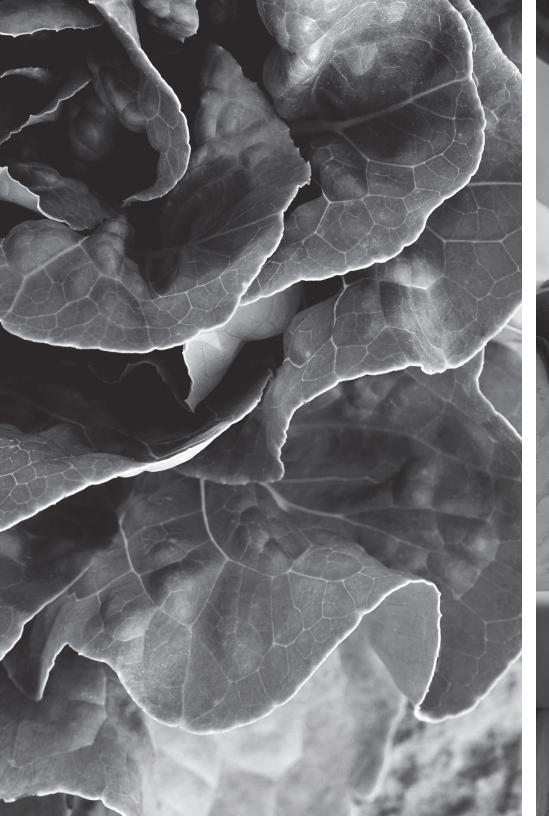


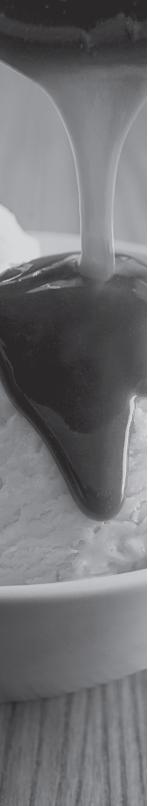
filled with mushrooms, aged white cheddar served with nugget potatoes, roasted tomato, asparagus











### ALL DAY DINING

AVAILABLE DAILY: 11:00AM - 1:00AM

# DESSERTS

Double Chocolate and Salted Caramel Sundae   Cocoa nib tuile, caramel pearls, chantilly cream, brownie pieces	14
Sorbet Sundae	14
Dark Chocolate Hazelnut Yuzu Rock caramel whipped ganache, dulche de leche, nut soil, maple walnut ice cream	14
Chocolate Almond Cake  flourless chocolate almond cake, rich dark chocolate ganache frosting	12
Cappuccino Cheesecake coffee flavor baked cheese cake, chocolate cookie crumb base	12
Hummingbird Cake pineapple, banana, pecan sponge cake, vanilla cream cheese frosting	12