



TO START

- Mushroom Soup 11
BC forest & domestic mushrooms
- ☞ West Coast Seafood Chowder 14
salmon, shrimp & scallops in a rich herb infused cream
- ☞ BC Dungeness Crab Cake 16
fresh lime & chives served with aromatic greens & creamy green onion vinaigrette
- ☞ Free Range Chicken n' Jumbo Prawns 13
coconut green curry sauce, Thai basil & pickled green mango slaw
- Bruschetta 12
garlic rubbed grilled baguette, vine-ripe tomato, basil, white bean parmesan shavings & aged balsamic
- House-made Country Pate 12
Cumberland sauce, select greens & baguette

FROM THE GARDEN

- Poached Pear & Walnut Salad 12
Poplar Grove Tiger Blue cheese, Belgian endive, apple, celery & ice wine vinaigrette
- Caesar Salad 10
romaine, croutons, parmesan & in-house made dressing
- Garden Salad 11
baby greens, carrots, cucumber, grape tomatoes, radish, enoki mushrooms, toasted pumpkin seeds & maple vinaigrette

- ☞ *add free range roast chicken breast or sautéed garlic prawns* 8

FROM THE SEA

- ☞ Pan Fried Snapper 24
sunchokes, carrots, celery, turnips, shiitake mushrooms & swiss chard sautéed in a black pepper-shallot butter
- ☞ Cedar Baked Salmon 25
glazed with maple syrup aged in our own Canadian whisky oak barrels, with roasted fingerling potatoes & green beans

FAIRMONT LIFESTYLE CUISINE

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health & wellness.

The Wildflower is proud to work in partnership with the following suppliers, supporters and programs; Salt Spring Island, Qualicum Bay, les amis, Frazer Valley Farms, and Oceanwise. ☞

Proudly serving AAA Sterling Silver Canadian Beef.

The Wildflower

DINNER

5:00 PM - 10:00 PM

LIFESTYLE FEATURES

- Cioppino 29
salmon, snapper, scallops, prawns, mussels & clams, poached in a tomato-fennel broth with herb crostini
- Free Range Chicken Bowl 29
soba noodles, carrots, bean sprouts, snow peas, grilled chicken, vegetable dumpling, Thai basil & toasted cashews in an aromatic vegetable broth
- Vegetarian Bowl 21
soba noodles, carrots, bean sprouts, snow peas, grilled tofu, vegetable dumpling, Thai basil & toasted cashews in an aromatic vegetable broth
- Quinoa 22
caramelized North Arm Farm pumpkin, garlic, shallot, spinach & sage pesto

CHEF'S SPECIALTIES

- Prime Rib Dinner 29
slow-roasted prime rib, Yorkshire pudding, pan-dripping roast potatoes, organic root vegetables & natural jus
- Roasted Half Chicken 25
free-range chicken, mashed potatoes, organic root vegetables & thyme scented natural jus
- 8 oz New York Steak 31
broiled New York finished with herb butter, warm green bean salad & fried spiced onions
- Mixed Grill 31
lamb chop, chicken, New York medallion, mashed potatoes, grilled peppers & onion with a warm bacon & roasted garlic vinaigrette
- ☞ Prawn Pappardelle Pasta 26
arugula, oven dried tomatoes, shallots, garlic & white wine in an aromatic broth
- ☞ "Grown Up" Mac n' Cheese 21
pancetta, lobster & peas in a gruyere cream sauce & panko crust

