



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

THE PLATINUM PLATE

Sidney Island Wild Venison Loin 39
10oz "gin soaked" with juniper berries, thyme & black pepper

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

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.