

FRESH CUT FRUIT & SMOOTHIE STATION

ASSORTED MELONS, PINEAPPLE & BERRIES ☉☉

STRAWBERRY & BANANA SMOOTHIE ☉☉
vanilla yogurt, maple syrup, hemp seeds

MATCHA & HEMP SMOOTHIE ☉☉
green kale, dates, oat milk

STRAWBERRY & RHUBARB PARFAITS ☉
Greek yogurt, almond streusel, wildflower honey, mint

FROM THE PASTRY SHOP

*butter croissants, pain au chocolat, fruit danish
chai tea cake, hot cross buns*

HOUSE MADE BREADS & SPREADS

BRIOCHE ROLLS, FARRO & FLAX, ARTISANAL SLICED LOAVES
*whipped cultured butter, plant-based butter, assorted fruit preserves
balsamic vinegar & extra virgin olive oil*

FARMHOUSE CHEESE & ARTISANAL CHARCUTERIE

**CENDRE DES PRÉS MAPLE WOOD ASH BRIE, BLEU LERMITTE
TRIPLE-CREAM GOAT BRIE, NATURAL PASTURES COURTNEY CHEDDAR
KOOTENAY MEADOWS CAVE-AGED ALPINDON**

**WHOLE BEAST BRESAOLA, GRAND MARNIER COPPA, GARLIC COIL
PROSCIUTTO DI PARMA**
*cornichons, pickled red onion, pickled mustard seed, Empress honey
apricot preserve, candied nuts, assorted crackers*

LIÈGE SUGAR WAFFLES

*vanilla chantilly, Quebec maple syrup, strawberry & rhubarb compote
salted caramel sauce, crumbled mini eggs, rainbow sprinkles
mini marshmallows*

EGGS BENEDICT

**TRADITIONAL BACK BACON
SMOKED SALMON & SPINACH
ROASTED MUSHROOMS & CONFIT GARLIC** ☉

EGGS A LA MINUTE

CHOICE OF FRIED, SCRAMBLED OR OMELETS COOKED TO ORDER
*free range eggs, egg whites, bell peppers, sautéed mushrooms, scallions
tomato, wilted spinach, grandfather ham, baby shrimp, crumbled chorizo
aged cheddar, feta, goat cheese*

SALADS

TUSCAN MIXED GREENS ☉☉
*shaved rainbow carrots, poached baby beets, baby cucumber
rhubarb vinaigrette*

EARLY SPRING ASPARAGUS ☉☉☉
*shaved radish, white bean hummus, toasted hazelnut & chive vinaigrette
cured egg yolk*

ICEBERG WEDGE ☉
blue cheese, pickled red onion, bacon lardons, buttermilk dressing

**FISHERMAN'S WHARF OCEAN WISE
SEAFOOD STATION**

VANCOUVER ISLAND OYSTERS ON THE HALF SHELL
red wine-shallot mignonette, Salt Spring Island hot sauces

**CANDIED SABLEFISH, COLD SMOKED ALBACORE TUNA, CANDIED SPRING
COLD SMOKED SOCKEYE, POACHED PRAWNS, SEARED AHI TUNA TATAKI**
lemon, fresh horseradish, kimchi cocktail sauce

CHEF ATTENDED CARVING STATIONS

PEPPER & HERB CRUSTED STRIPLOIN
red wine jus, horseradish, Yorkshire pudding

MAPLE BOURBON GLAZED HAM ☉☉
apple sauce, cider jus, dijon & English mustards

HOT

ROASTED WILD PACIFIC SPRING SALMON ☉☉
confit fennel, wild mushrooms, tarragon, roasted shallot vinaigrette

ROASTED CAULIFLOWER ☉☉
toasted almonds, red pepper romesco, crispy shallots

POTATOES AU GRATIN ☉☉
Yukon gold potatoes, aged cheddar, fresh thyme

SPRING VEGETABLES ☉☉
*Tokyo turnips, field carrots, snap peas, radishes, asparagus
extra virgin olive oil, fresh herbs*

DESSERT

**STICKY DATE PUDDING WITH CARAMEL FUDGE & RUM
SOAKED RAISINS**

**MASCARPONE MOUSSE WITH EMPRESS TEA RASPBERRY JELLY &
PISTACHIO DACQUOISE** *contain nuts

HONEY MOUSSE

MINI ORANGE COFFEE ECLAIRS

LEMON MERINGUE TARTS

CARROT WALNUT CAKE WITH CREAM CHEESE FROSTING *contain nuts

ALMOND FRANGIPANE MIXED BERRY TARTS *contain nuts

RASPBERRY CHEESECAKE

PAVLOVA WITH PASSION FRUIT & VANILLA CREAM ☉

SPRING MACARONS ☉ *contain nuts

MILK CARAMEL FUDGE & CHOCOLATE CRÉMEUX CUPS

RED WINE POACHED PEARS WITH VEGAN VANILLA CHANTILLY CREAM ☉☉☉

CHILDRENS BUFFET

GLUTEN FREE CHICKEN FINGERS ☉☉

ANGUS BEEF SLIDERS

CREAMY MACARONI & CHEESE ☉

MINI CRUDITÉS JARS WITH BUTTERMILK RANCH DIP ☉☉

FRUIT KEBABS WITH MINT & YOGURT DIP ☉☉

EASTER EGG CUPCAKES

CHEESECAKE POPS

JELL-O ☉☉

CHOCOLATE PUDDING ☉

MERINGUE COOKIES ☉☉☉

EASTER BUNNY CINNAMON ROLLS ☉



Please inform your server of any food allergies or food intolerances.
Fairmont Empress proudly serves Ocean Wise seafood, a Vancouver Aquarium conservation program.
Our coffee is proudly sourced from Salt Spring Coffee – Fair Trade, organic and locally roasted, and Metropolitan Tea Company, alongside with locally sourced ingredients from farmers and artisans.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.