



L'HERMITAGE
HOTEL

WINE, BEER & BEVERAGE

MENU

Whites

	6 oz	375ml	Btl
Chardonnay , Bourgogne, Louis Latour,FR	16		57
Pinot Grigio Mission Hill, Five Vineyards, BC	13		45
Sauvignon Blanc , Mission Hill Reserve, BC	15		52
Luberon , Vieille Ferme, FR	14		47
Chardonnay , Quails Gate, BC	17		58
Chardonnay Five Vineyards, BC	15		46

Reds

	6 oz	375ml	Btl
Merlot Cabernet , Five Vineyards, BC	14		44
Pinot Noir , Bourgogne, Louis Latour,FR	16		60
Syrah Reserve , Mission Hill, BC	18		75
Cabernet Sauvignon , J. Lohr Seven Oaks, CA	17	36	58
Merlot , Quails Gate, BC			65
Ventoux , Vieille Ferme, France	15		44
Pinot Noir , Meiomi, CA			55

Beers

	Btl
Molson Canadian (Lager, 5.0 % ABV)	9
Budweiser (Lager, 5.0 % ABV)	9
Stella Artois (Pilsner 5.0 % ABV)	9
Heineken (Lager, 5.0 % ABV)	9
33 Acres of Ocean Pale Ale (IPA, 5.3% ABV)	9

Sparkling

	Mini	½ Btl	Btl
Lamarca Prosecco, Italy	16		46
Veuve de Vernay , Reims, France			38
Bottega, Prosecco , Italy			72
Taittinger , Reserve Brut, France			175
Perrier Jouet , Grand Brut, France			185
Moet & Chandon , France	38	90	165
Veuve Cliquot , France		90	165
Dom Perignon , Cuvée, France			390

Rosé

	6 oz	Btl
Ventoux Rose, Vieille Ferme, France	14	44
Rose , Quails Gate, BC	16	51

Spirits

	50ml
Grey Goose Vodka	16
Bombay Sapphire Gin	14
Jack Daniel's Whiskey	14
Baileys Cream	14
Crown Royal Whisky	14
Bacardi Rhum	14
Absolute Vodka	14
Johnnie Walker Red Label	14

Our Dinner Menu is available In-Room or at L'Orangerie Restaurant on the 5th floor from 12:00 noon to 10pm

To place your order, please dial 4115

5%GST + 10% PST tax will be added to your order. \$5 Service charge will be added to In-Room Dining orders ONLY. Gratuity is not included – If your group is 6 people or more an 18% gratuity will be automatically added to your check.



L'HERMITAGE
HOTEL

DINING MENU

Starters

Soup du Jour \$ 12

Ask your server about our daily options.

🌿 Tuna Tartare \$19

Seared Tuna, Avocado, Tomatoes, Red Onion, Cucumber with Citrus dressing.

Vol au Vent \$17

Crispy Puff Pastry Stuffed with Creamy chicken, Mixed Vegetable Paysanne and served with House salad.

🌿 Strawberry Chicken Salad \$21

Baby spinach, Strawberries, Dried cranberries, Goat cheese, Candied pecans, Red onions, Strawberry balsamic dressing.

Basil Pesto Bruschetta \$16

Marinated tomatoes, Pesto sauce Basil and Feta cheese, served on Ciabatta bread.

To Share

♥ Nachos \$19

Nacho chips, Guacamole, Black olives, Sour cream, Tomato salsa & Cheese sauce. *Add Pulled Pork \$ 7

10" Margherita Pizza \$19

Crispy crust with Neapolitan style sauce, Fior de latte, Mozzarella & Basil.

Charcuterie board \$28

Assorted Gourmet cheeses, cured deli meet, Cornichons Onion marmalade, Candied pecans & Grapes with a side of bread and crackers.

Entrées

🌿 Chicken Curry \$21

Diced chicken sauteed with traditional Indian curry blend topped with cilantro and plain yogurt served with Saffron Rice.

🌿 Filet Mignon \$34

6 oz. Tenderloin seared with butter, garlic and rosemary. served with herbed mash potatoes and seasonal vegetables

🌿 Salmon au Citron \$25

British Columbia Sockeye Salmon Fillet in Creamy Lemon dill sauce. Served with Herb mash potatoes & Seasonal vegetables.

Carbonara Pasta \$16

Spaghetti on a classic bacon carbonara sauce, Parmigiano Reggiano.

🌿 Angus Burger \$23

Our Homemade burger patty, Bacon, Lettuce, Tomato, Honey Mustard. Served with Fries. *Add cheese \$2

Turkey Club \$19

Ciabatta, Turkey, Bacon, Mixed greens, Pesto mayo & Dijon mustard. Served with fries.

Croque-Madame \$19

French Hot sandwich with Ham, Gruyere cheese, a Fried egg topped with Mornay sauce, served with house Salad.

Additional Sides

Fries \$7

House Salad \$5

Saffron Rice \$8

Mashed Potatoes \$5

Desserts

Crème Brulée \$ 9

Crêpes aux Poires \$ 12

Thin Sweet mini crepe, Mascarpone sauce, Poached Pear

Warm Chocolate Lava Cake \$8

Served with Vanilla Bean Ice Cream.

Ginger Caramel Spice Cake \$8

Served with Vanilla Bean Ice Cream.



Vegetarian



Available
Vegan



Gluten Free
Available