

ANCORA

LET'S CELEBRATE MOM

SATURDAY, MAY 9TH & SUNDAY, MAY 10TH

MOTHER'S DAY THREE-COURSE LUNCH MENU · \$50 PP

SOMMELIER WINE PAIRING *add \$45*

APPETIZER

NECTARINE SALAD (GF)

Nectarine, kale, basil, queso fresco, balsamic vinaigrette
add smoked prawns +9

WP: Franca Estate · Rosé – Naramata, BC · 5 oz

or

SASHIMI MORIAWASE (GF, DF)

Bluefin tuna, albacore tuna, sockeye salmon

WP: Blue Grouse · Pinot Gris – Cowichan Valley, BC · 5 oz

MAIN

MUSHROOM RISOTTO (GF)

Yellow chanterelles, truffle oil
add lobster tail +24

WP: Brancaia “Chianti Classico” · Sangiovese – Tuscany, Italy · 5 oz

or

AJI AMARILLO MUSSELS

Salt Spring mussels, aji amarillo sauce, grilled lemon, chocolate focaccia

WP: Laroche Chablis · Chardonnay – Burgundy, France · 5 oz

or

LOBSTER TOAST

Poached lobster tail, sourdough, avocado, kale salad, spicy vanilla honey

WP: Laroche Chablis · Chardonnay – Burgundy, France · 5 oz

DESSERT

AMARENA PARFAIT (GF)

Fresh cherries, amarena cherries, parfait

or

DAILY SORBET

Chef's selection

WP: Bench 1775 ‘Whistler Icewine’ · Late Harvest Riesling – Summerland, BC · 2 oz

EXECUTIVE CHEF: EMILIANO MONTORO

PRICES EXCLUDE TAX AND GRATUITIES

GF: GLUTEN-FREE | DF: DAIRY-FREE

AMBLESIDE

ANCORA

HAPPY MOTHER'S DAY

SATURDAY, MAY 9TH & SUNDAY, MAY 10TH

MOTHER'S DAY THREE-COURSE DINNER MENU · \$75 PP

SOMMELIER WINE PAIRING *add \$45*

APPETIZER

NECTARINE SALAD (GF)

Nectarine, kale, basil, queso fresco, balsamic vinaigrette
add smoked prawns +9

WP: Franca Estate · Rosé – Naramata, BC · 5 oz

or

SASHIMI MORIAWASE (GF, DF)

Bluefin tuna, albacore tuna, sockeye salmon

WP: Blue Grouse · Pinot Gris – Cowichan Valley, BC · 5 oz

or

NIKKEI NIGIRI

Crab causa, albacore nigiri, smoked prawn causa, sockeye nigiri

WP: Blue Grouse · Pinot Gris – Cowichan Valley, BC · 5 oz

MAIN

MUSHROOM RISOTTO (GF)

Yellow chanterelles, truffle oil
add lobster tail +24

WP: Brancaia "Chianti Classico" · Sangiovese – Tuscany, Italy · 5 oz

or

OCTOPUS TAGLIATELLE

Sudado sauce, grilled octopus, seasonal vegetables

WP: Franca Estate · Pinot Noir – Naramata, BC · 5 oz

or

SABLEFISH (DF)

Aji panca glaze, lima bean purée, bok choy, pickled vegetables

WP: Laroche Chablis · Chardonnay – Burgundy, France · 5 oz

DESSERT

VELVET NOIR CITRUS (GF)

Dark chocolate terrine, amarena cherries, orange suprême, burnt honey ice cream

WP: Bench 1775 'Whistler Icewine' · Late Harvest Riesling – Summerland, BC · 2 oz

EXECUTIVE CHEF: EMILIANO MONTORO

PRICES EXCLUDE TAX AND GRATUITIES

GF: GLUTEN-FREE | DF: DAIRY-FREE

AMBLESIDE