

ANCORA

WATERFRONT DINING AND PATIO
— FALSE CREEK —

SAINT VALENTINE'S MENU

195 per person

HALF DOZEN PREMIUM OYSTERS WITH HERRING CAVIAR *add 33*

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SCALLOP NIKKEI

hokkaido scallops, Nikkei gazpacho, herring caviar
upgrade to Northern Divine Caviar 25

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BEEF TARTAR

AAA beef tenderloin, cured egg yolk, bone marrow,
grilled sourdough

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RISOTTO

saffron, veal shank, grana padano
add 3 grams black truffles 21

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BRANZINO

grilled branzino, peruvian curry, fingerling potatoes

or

PATO

duck breast, pepian, seco jus, yucas
add seared foie gras 20

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PAV-LOVE-YA

french chantilly, raspberry coulis,
passion fruit curd

EXECUTIVE CHEF Sebastián Delgado

PRICES EXCLUDE TAX AND GRATUITIES