

ANCORA

LOVER'S DINNER

FRIDAY, FEBRUARY 13 – SUNDAY, FEBRUARY 15

\$110 PER GUEST · THREE-COURSE MENU

SOMMELIER WINE PAIRING *add \$50*

CHAPTER I
THE FIRST SPARK

BONE MARROW TARTARE

Roasted bone marrow, filet mignon, yam brioche

WINE PAIRING: Brancaia · Chianti Classico – Tuscany, Italy · 5 oz

or

BLUEFIN TUNA & SCALLOP TARTARE

Bluefin tuna, Hokkaido scallop, yuzu-ponzu, crispy wonton

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

or

NASU DENGAKU

Roasted eggplant, sake-white miso glaze

WINE PAIRING: Franca Estate Winery · Riesling – Okanagan, BC · 5 oz

CHAPTER II
FALLING IN LOVE

TALLARINES VERDES

Peruvian basil cream, Grana Padano, roasted hazelnuts

WINE PAIRING: Laroche · Chablis – Bourgogne, France · 5 oz

or

OCTOPUS ANTICUCHERO

Anticuchera sauce, roasted choclo purée, cipollini onions

WINE PAIRING: Franca Estate Winery · Pinot Noir – Okanagan, BC · 5 oz

CHAPTER III
ALWAYS & AFTER

PICARONES

Yam and butternut squash dough, spiced syrup, lucuma ice cream

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

or

DULCE DE LECHE LAVA CAKE

Warm dulce de leche center, vanilla ice cream

WINE PAIRING:

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