

# ANCORA

WATERFRONT DINING AND PATIO  
FALSE CREEK

## VALENTINE'S DAY MENU

150 per person

### HALF DOZEN PREMIUM OYSTERS WITH HERRING CAVIAR *add 33*

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### TARTARE TRILOGY

hand cut beef tenderloin | sourdough toast, cured egg yolk  
tiger prawn | acevichado, herring caviar  
bluefin tuna | rocoto, green onions, puntilla

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### SCALLOPS

hokkaido scallops, vanilla vinaigrette, nikkei gazpacho,  
cucumber, granny smith apple  
*add Northern Divine Caviar 25*

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### SHRIMP RISOTTO

mateme shrimps, cauliflower purée, edamame  
*add 3 grams black truffles 21*

*or*

### WAGYU FLAT IRON

snake river farms, panca glaze, miso bordelaise,  
pave, shallot confit  
*add seared foie gras 20*

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### CHERRY SPHERE

cherry namelaka, chocolate ganache,  
hazelnut snow, vanilla ice cream

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### THE LOVER'S CLUB *add 18*

2 oz

barsol pisco, guyot crème de cassis, lemon juice,  
nikkei syrup, egg white

**EXECUTIVE CHEF** Sebastián Delgado

PRICES EXCLUDE TAX AND GRATUITIES