

ANCORA

# LOVER'S DINNER

FRIDAY, FEBRUARY 13 – SUNDAY, FEBRUARY 15

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**\$110 PER GUEST · THREE-COURSE MENU**

**SOMMELIER WINE PAIRING** *add \$55*

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CHAPTER I  
**THE FIRST SPARK**

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**BONE MARROW TARTARE**

Roasted bone marrow, filet mignon, yam brioche

**WINE PAIRING:** Erbaluna · Nebbiolo – Piedmont, Italy · 5 oz

*or*

**BLUEFIN TUNA & SCALLOP TARTARE**

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

**WINE PAIRING:** Bailly Lapierre · Crémant de Bourgogne – Bourgogne, France · 5 oz

*or*

**NASU DENGAKU**

Roasted eggplant, sake-white miso glaze

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

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CHAPTER II  
**FALLING IN LOVE**

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**TALLARINES VERDES**

Peruvian basil cream, Grana Padano, roasted hazelnuts

**WINE PAIRING:** Jean Collet et Fils · Chablis – Burgundy, France · 5 oz

*or*

**OCTOPUS ANTICUCHERO**

Anticuchera sauce, roasted choclo purée, cipollini onions

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

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CHAPTER III  
**ALWAYS & AFTER**

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**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

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