

ANCORA

WATERFRONT DINING AND PATIO
FALSE CREEK

3 COURSE MENU

59 per person

FIRST PLATE

FUEGO UMI

octopus, prawns,
hokkaido scallops, miso butter,
chimichurri

ENTRÉE

8 HOURS BRAISED PORK CHEEK

lima bean purée,
pickled carrots, gremolata

DESSERT

ARROZ CON LECHE

peruvian rice pudding, port,
apple compote

EXECUTIVE CHEF **Sebastián Delgado**