

# ANCORA

WATERFRONT DINING AND PATIO

## EVENT WINE OFFERINGS

In order of Light to Heavy

<b>SPARKLING</b>	<b>750ml</b>
<b>SERENA 1881</b>	60
Prosecco   Treviso, Italy	
<b>SUMMERHILL</b>	80
Sparkling Brut   BC VQA, Canada	
<b>TATTINGER</b>	165
Brut Champagne   Reims, France	
<b>WHITE</b>	<b>750ml</b>
<b>AVERILL CREEK 'Westholme'</b>	70
Pinot Gris   Cowichan Valley BC, Canada	
<b>ALOIS LAGEDER 'Terra Alpina'</b>	75
Pinot Grigio   Dolomiti, Italy	
<b>LITTLE ENGINE</b>	115
Sauvignon Blanc   BC VQA, Canada	
<b>ALAIN GUENEAU</b>	95
Sauvignon Blanc   Sancerre, Loire France	
<b>SYNCHROMESH 'Storm Haven'</b>	70
Riesling   Okanagan Falls BC, Canada	
<b>THORLE 'Saulheim'</b>	80
Riesling   Rheinhessen, Germany	
<b>FRENCH DOOR</b>	100
Chardonnay   BC VQA, Canada	
<b>DIATOM</b>	110
Chardonnay   Santa Barbara, California USA	
<b>ROSÉ</b>	<b>750ml</b>
<b>CHATEAU DES SARRINS</b>	90
Cinsault, Grenache   Côtes de Provence, France	
<b>LIQUIDITY</b>	80
Pinot Noir   BC VQA, Canada	
<b>RED</b>	<b>750ml</b>
<b>SCORCHED EARTH</b>	80
Pinot Noir   BC VQA, Canada	
<b>ANGELINE</b>	70
Pinot Noir   Sonoma California, USA	
<b>MOON CURSER</b>	75
Syrah   BC VQA, Canada	
<b>XAVIER</b>	80
Grenache, Syrah   Cote du Rhone, France	
<b>MODEST 'By Jove'</b>	85
Sangiovese, Merlot   BC VQA, Canada	
<b>BRANCAIA</b>	90
Sangiovese, Merlot   Chianti Classico, Italy	
<b>LIQUIDITY</b>	95
Merlot   BC VQA, Canada	
<b>LES ANNÉREAUX</b>	90
Merlot, Petit Verdot   Bordeaux, France	
<b>BLACK HILLS</b>	135
Tempranillo   BC VQA, Canada	
<b>PALACIOS 'LA MONTESSA'</b>	85
Garnacha   Rioja, Spain	

TAX NOT INCLUDED

# ANGORA

WATERFRONT DINING AND PATIO  
FALSE CREEK

## GROUP MENU

3 course  
69 per person

### FIRST PLATE

#### NIKKEI QUINOA SALAD

edamame, pickled beets, kale,  
huacatay crema, nori tempura

*or*

#### MUSHROOM SOUP

sautéed chanterelle,  
queso fresco crème fraîche

### ENTRÉE

#### PACIFIC LINGCOD

forbidden rice, chorizo, peruvian corn,  
shellfish, bell peppers,  
smoked aji amarillo beurre blanc

*or*

#### GRILLED BEEF TENDERLOIN

potato pave, mushroom purée,  
seasonal vegetables, red wine jus

*or*

#### SAFFRON RISOTTO

grana padano, almonds, seasonal vegetables

### DESSERT

#### SPICED PICARONES

candied pecans, spiced syrup,  
lucuma ice cream

*or*

#### JAPANESE CITRUS TART

kabosu and mikan curd,  
italian meringue, fresh berries

EXECUTIVE CHEF **Sebastián Delgado**

# ANGORA

WATERFRONT DINING AND PATIO  
FALSE CREEK

## GROUP MENU

3 course  
79 per person

### FIRST PLATE

#### NIKKEI QUINOA SALAD

edamame, pickled beets, kale,  
huacatay crema, nori tempura

*or*

#### MUSHROOM SOUP

sautéed chanterelle,  
queso fresco crème fraîche

*or*

#### CRISPY PRAWN CAUSA

avocado mousse, kale chips,  
rocoto-harissa, panca emulsion

### ENTRÉE

#### AJI PANCA GLAZED SABLEFISH

charred eggplant, marinated broccoli,  
roasted pineapple and tomatillo salsa

*or*

#### GRILLED BEEF TENDERLOIN

potato pave, mushroom purée,  
seasonal vegetables, red wine jus

*or*

#### SAFFRON RISOTTO

grana padano, almonds, seasonal vegetables

### DESSERT

#### SPICED PICARONES

candied pecans, spiced syrup,  
lucuma ice cream

*or*

#### JAPANESE CITRUS TART

kabosu and mikan curd,  
italian meringue, fresh berries

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## GROUP MENU

4 course  
92 per person

## FOR THE TABLE

### CEVICHE TASTING

### FIRST PLATE

#### HANNAH BROOKS FARM SALAD

ocopa, peanuts, cipollini, fingerlings  
kiwicha, huacatay-sherry vinaigrette

*or*

#### NOVA SCOTIA LOBSTER RISOTTO

cauliflower, hazelnuts, preserved lemon, thyme

*or*

#### CRISPY PRAWN CAUSA

avocado mousse, kale chips,  
rocoto-harissa, panca emulsion

### ENTRÉE

#### AJI PANCA GLAZED SABLEFISH

charred eggplant, marinated broccoli,  
roasted pineapple and tomatillo salsa

*or*

#### GRILLED BEEF TENDERLOIN

potato pave, mushroom purée,  
seasonal vegetables, red wine jus

*or*

#### RAS EL HANOUT SPICED VEGETABLES

peruvian quinoa tabbouleh,  
butternut squash, parsley chimichurri

### DESSERT

#### SPICED PICARONES

candied pecans, spiced syrup,  
lucuma ice cream

*or*

#### JAPANESE CITRUS TART

kabosu and mikan curd,  
italian meringue, fresh berries

EXECUTIVE CHEF **Sebastián Delgado**

# ANGORA

WATERFRONT DINING AND PATIO  
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## GROUP LUNCH MENU

3 course  
65 per person

### FIRST PLATE

#### NIKKEI QUINOA SALAD

edamame, pickled beets, kale,  
huacatay crema, nori cracker

*or*

#### CRISPY PRAWN CAUSA

avocado mousse, kale chips,  
rocoto-harissa, panca emulsion

### ENTRÉE

#### AJI PANCA GLAZED SABLEFISH

charred eggplant, marinated broccoli,  
roasted pineapple and tomatillo salsa

*or*

#### RAS EL HANOUT SPICED WINTER VEGETABLES

couscous tabbouleh, seasonal vegetables

*or*

#### WINDBERRY FARM CHICKEN

potato pave, mushroom purée,  
seasonal vegetables, chicken jus

*or*

#### GRILLED BEEF TENDERLOIN *add 7*

potato pave, mushroom purée,  
seasonal vegetables, red wine jus

### DESSERT

#### SPICED PICARONES

candied pecans, spiced syrup,  
lucuma ice cream

*or*

#### JAPANESE CITRUS TART

kabosu and mikan curd,  
italian meringue, fresh berries

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## CANAPE SELECTION

### DE LA MAR | FROM THE SEA

#### **ANCORA GLACIER** 36

oysters, ceviche/tartare tasting, crab causa, peruvian mussel escabeche, poached prawns, sashimi selection

#### **CRAB CAUSA** 56/doz

dungeness crab, yukon gold potato, huancaína saúca, yam chips

#### **ALBACORE TUNA TARTARE** 52/doz

aji amarillo aioli, nori tempura

#### **SUSHI ROLL PLATTER** 48 20 pcs

spicy tuna roll, prawn tempura, vegetarian roll

#### **BC OYSTERS** 45/doz

spicy ponzu, compressed cucumber, herring caviar

#### **STEELHEAD TROUT** 46/doz

squid ink puffed rice, crème fraîche with trout caviar

### DE LA TIERRA | FROM THE LAND

#### **PORKBELLY BUN** 45/doz

pickled shallots, harissa crema

#### **CHICKEN ANTICUCHO** 45/doz

salsa verde

#### **SHORT RIB CROQUETTE** 55/doz

rocoto aioli

### VEGETARIANO | VEGETARIAN

#### **WILD MUSHROOM TORTELLINI** 55/doz

nikkei onion jam

#### **AVOCADO MOUSSE** 45/doz

on crispy potato pavé

### POSTRE | DESSERT

#### **ASSORTED ANCORA PETIT FOURS**

EXECUTIVE CHEF **Sebastián Delgado**