

ANCORA

# LET'S CELEBRATE MOM

SATURDAY, MAY 9TH & SUNDAY, MAY 10TH

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MOTHER'S DAY THREE-COURSE LUNCH MENU · \$50 PP

SOMMELIER WINE PAIRING *add \$45*

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APPETIZER

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**NECTARINE SALAD (GF)**

Nectarine, kale, basil, queso fresco, balsamic vinaigrette  
*add smoked prawns +9*

**WP:** Franca Estate · Rosé – Naramata, BC · 5 oz

*or*

**SASHIMI MORIAWASE (GF, DF)**

Bluefin tuna, albacore tuna, sockeye salmon

**WP:** Church & State · Pinot Gris – Okanagan Valley, BC · 5 oz

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MAIN

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**MUSHROOM RISOTTO (GF)**

Yellow chanterelles, truffle oil  
*add lobster tail +24*

**WP:** Erbaluna Langhe · Nebbiolo – Piedmont, Italy · 5 oz

*or*

**AJI AMARILLO MUSSELS**

Salt Spring mussels, aji amarillo sauce, grilled lemon, chocolate focaccia

**WP:** Jean Collet et Fils Chablis · Chardonnay – Burgundy, France · 5 oz

*or*

**LOBSTER TOAST**

Poached lobster tail, sourdough, avocado, kale salad, spicy vanilla honey

**WP:** Jean Collet et Fils Chablis · Chardonnay – Burgundy, France · 5 oz

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DESSERT

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**AMARENA PARFAIT (GF)**

Fresh cherries, amarena cherries, parfait

*or*

**DAILY SORBET**

Chef's selection

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

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EXECUTIVE CHEF: EMILIANO MONTORO

PRICES EXCLUDE TAX AND GRATUITIES

GF: GLUTEN-FREE | DF: DAIRY-FREE

FALSE CREEK

ANCORA  
HAPPY MOTHER'S DAY

SATURDAY, MAY 9TH & SUNDAY, MAY 10TH

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MOTHER'S DAY THREE-COURSE DINNER MENU · \$75 PP

SOMMELIER WINE PAIRING *add \$45*

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APPETIZER

**NECTARINE SALAD (GF)**

Nectarine, kale, basil, queso fresco, balsamic vinaigrette  
*add smoked prawns +9*

**WP:** Franca Estate · Rosé – Naramata, BC · 5 oz

*or*

**SASHIMI MORIAWASE (GF, DF)**

Bluefin tuna, albacore tuna, sockeye salmon

**WP:** Church & State · Pinot Gris – Okanagan Valley, BC · 5 oz

*or*

**NIKKEI NIGIRI**

Crab causa, albacore nigiri, smoked prawn causa, sockeye nigiri

**WP:** Church & State · Pinot Gris – Okanagan Valley, BC · 5 oz

MAIN

**MUSHROOM RISOTTO (GF)**

Yellow chanterelles, truffle oil  
*add lobster tail +24*

**WP:** Erbaluna Langhe · Nebbiolo – Piedmont, Italy · 5 oz

*or*

**OCTOPUS TAGLIATELLE**

Sudado sauce, grilled octopus, seasonal vegetables

**WP:** Franca Estate · Pinot Noir – Naramata, BC · 5 oz

*or*

**SABLEFISH (DF)**

Aji panca glaze, lima bean purée, bok choy, pickled vegetables

**WP:** Jean Collet et Fils Chablis · Chardonnay – Burgundy, France · 5 oz

DESSERT

**VELVET NOIR CITRUS (GF)**

Dark chocolate terrine, amarena cherries, orange suprême, burnt honey ice cream

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

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EXECUTIVE CHEF: EMILIANO MONTORO

PRICES EXCLUDE TAX AND GRATUITIES

GF: GLUTEN-FREE | DF: DAIRY-FREE

FALSE CREEK