

ANCORA

WATERFRONT DINING AND PATIO
AMBLESIDE

GROUP MENU

4 COURSE | 90 PER PERSON

NIKKEI TASTING

BLUEFIN TUNA TATAKI

seared tuna, spicy daikon,
yuzu kosho ponzu, leeks

CEVICHE MIXTO

baby scallops, shrimp, squid,
calamari, mussels, wakame

SCALLOP AND LIME SHOOTER

thai flavours, jalapeño, palm sugar

FIRST PLATE

SUSHI PLATTER

dungeness crab roll, bluefin nigiri,
sockeye nigiri, hamachi nigiri

or

CAUSA TRIO

dungeness crab, smoked prawn,
albacore tuna, spiced potato

ENTRÉE

AJI PANCA GLAZED SABLEFISH

miso squash quinotto,
bok choy saltado, quinoa puff

or

LOBSTER AND SHRIMP RISOTTO

lobster tail, cauliflower,
preserved lemon, hazelnut, thyme

or

GRILLED BEEF TENDERLOIN

pomme purée, seasonal vegetables,
red wine jus

DESSERT

PICARONES

lucuma cremeux, spiced syrup,
cinnamon crumble, lucuma ice
cream, candied pecans

or

DAILY SORBET/ICE CREAM

selection of 3, fresh fruit