ANCORA

WATERFRONT DINING AND PATIO

FALSE CREEK

GROUP LUNCH MENU · 3 COURSE

75 PER GUEST

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

ANCORA

WATERFRONT DINING AND PATIO

FALSE CREEK

GROUP MENU · 3 COURSE

75 PER GUEST

FIRST PLATE

NIKKEI QUINOA SALAD

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

or

MUSHROOM SOUP

sautéed wild and cultivated mushrooms,
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

ANCORA

WATERFRONT DINING AND PATIO

FALSE CREEK

GROUP MENU · 3 COURSE

84 PER GUEST

FIRST PLATE

NIKKEI QUINOA SALAD

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

or

MUSHROOM SOUP

sautéed wild and cultivated mushrooms,
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

ANCORA

WATERFRONT DINING AND PATIO

FALSE CREEK

GROUP MENU · 4 COURSE

98 PER GUEST

FOR THE TABLE

CEVICHE TASTING

prawn ceviche, ceviche mixto,
and vegetarian mixto

FIRST PLATE

HANNAH BROOKS FARM SALAD

yam purée, avocado mousse, 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

ANCORA

WATERFRONT DINING AND PATIO

FALSE CREEK

CANAPE SELECTION

DE LA MAR | FROM THE SEA

ANCORA GLACIER 155 · serves 4

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

CRAB CAUSA 60 · dozen

dungeness crab, yukon gold potato,
huancaina sauca, yam chips

ALBACORE TUNA TARTARE 56 · dozen

aji amarillo aioli, nori tempura

SUSHI ROLL PLATTER 52 · 20 pcs

spicy tuna roll, prawn tempura,
vegetarian roll

BC OYSTERS 49 · dozen

spicy ponzu, compressed cucumber,
herring caviar

STEELHEAD TROUT 50 · dozen

squid ink puffed rice, crème fraîche
with trout caviar

GREY GOOSE PREMIUM OYSTER SHOOTER WITH SEAWEED & SALMON CAVIAR 90 · dozen

DE LA TIERRA | FROM THE LAND

PORKBELLY BUN 49 · dozen

pickled shallots, harissa crema

CHICKEN ANTICUCHO 47 · dozen

salsa verde

SHORT RIB CROQUETTE 57 · dozen

rocoto aioli

VEGETARIANO | VEGETARIAN

WILD MUSHROOM TORTELLINI 59 · dozen

nikkei onion jam

AVOCADO MOUSSE 48 · dozen

on crispy potato pavé

POSTRE | DESSERT

ASSORTED ANCORA PETIT FOURS