

ANCORA

WATERFRONT DINING AND PATIO
FALSE CREEK

DELUXE TASTING MENU

195 per person

6 courses

BLUEFIN TUNA

kataifi nest, rocoto, quail egg yolk,
herring caviar

SCALLOP

smoked parsnip puree, nori crust,
compressed apple, asparagus

LOBSTER

lobster claw, causa,
black pudding, chupe

SABLEFISH

daikon furikake, green beans gomaе

WAGYU FLAT IRON

snake river farms, grilled panca glaze,
snow foie gras, caramelized figs, black yuca

JAPANESE CITRUS TART

kabosu, mikan curd

EXECUTIVE CHEF SEBASTIAN DELGADO