ANCORA

WATERFRONT DINING AND PATIO
FALSE CREEK

FESTIVE PRIX FIXE MENU

December 1–24, 2026	$89 per person	5 PM – 10 PM	Sommelier Wine Pairing *+$49*

APPETIZER

WINTER SQUASH VELOUTE

Crispy bacon, golden croutons, spiced toasted pumpkin seeds, crème fraiche

WINE PAIRING: CHURCH AND STATE, VIOGNIER, OKANAGAN, BC · 5 OZ

or

SASHIMI MORIAWASE

Albacore tuna, sockeye salmon, bluefin tuna, ikura

add 2 pieces hamachi +$12

WINE PAIRING: OKU NO MATSU 'NAVY BLUE' SAKE · 2 OZ

ENTRÉE

MISO-GINGER GLAZED SABLEFISH

Forbidden black rice risotto, baby bok choy, seasonal vegetables, kale pesto

WINE PAIRING: CHIS 'CIELO HUARPE' RISERVA CHARDONNAY · 5 OZ

or

PAN ROASTED CHICKEN BREAST

Herbed polenta cake, butternut squash puree, glazed cipollini, seasonal vegetables, cranberries marsala jus

sub aaa beef tenderloin for chicken +10

WINE PAIRING: CHIS 'CIELO HUARPE' RISERVA CHARDONNAY · 5 OZ

or

MUSHROOM & MASCARPONE HERB RAVIOLI

Napoletana tomato & white miso sugo, sautéed mushrooms, green asparagus, crispy shallots, fresh shiso

add fresh truffle 4g +25

WINE PAIRING: RAUL PEREZ 'ULTREAIA' GODELLO · 5 OZ

DESSERT

CHESTNUT & BOURBON VANILLA BAVAROIS

Vanilla genoise, chestnut praline glaze, praline ganache, hazelnut nougatine

WINE PAIRING: CHATEAU LA RAME SAINT-CROIX-DU-MONT, BORDEAUX · 2 OZ

or

EARL GREY CRÈME BRULÉE

Peach yuzu sorbet, vanilla c rumble, peach and yuzu jelly

WINE PAIRING: CHATEAU LA RAME SAINT-CROIX-DU-MONT, BORDEAUX · 2 OZ

PRICES EXCLUDE TAX AND GRATUITIES