ANCORA

WATERFRONT DINING AND PATIO

AMBLESIDE

FESTIVE PRIX FIXE MENU

December 1–24, 2026	$89 per person	5 PM – 10 PM	Sommelier Wine Pairing *+$45*

APPETIZER

WINTER SQUASH VELOUTE

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

WINE PAIRING: SERENA 1881 PROSECCO · 5 OZ

or

SASHIMI MORIAWASE

Albacore tuna, sockeye salmon, bluefin tuna, ikura

add 2 pieces hamachi +$12

WINE PAIRING: SERENA 1881 PROSECCO · 2 OZ

ENTRÉE

MISO-GINGER GLAZED SABLEFISH

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

WINE PAIRING: GERARD MILLET SANCERRE, LOIRE FRANCE · 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: LAROCHE CHABLIS, BURGUNDY, FRANCE · 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: BRANCAIA CHIANTI, TUSCANY, ITALY · 5 OZ

DESSERT

CHESTNUT & BOURBON VANILLA BAVAROIS

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

WINE PAIRING: BENCH 1775, WHISTLER LATE HARVEST RIESLING ICE WINE

or

EARL GREY CRÈME BRULÉE

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

WINE PAIRING: BENCH 1775, WHISTLER LATE HARVEST RIESLING ICE WINE

PRICES EXCLUDE TAX AND GRATUITIES