

ANCORA

WATERFRONT DINING AND PATIO

Pescetarian Tasting menu

Feb 19-March 31

Amuse

Lobster Bisque, coconut espuma

Causa Mixta

selection of shellfish, yam, nori, acevichado sauce

Seastar Stella Maris 2014

(mostly Gewürztraminer and Pinot Gris)

Pender Isl, BC

Matane Shrimp Risotto

cauliflower, hazelnuts, preserved lemon, thyme

Prima Volta Chardonnay 2015

Okanagan Valley

Aji Panca Glazed Sablefish

quinoa crackling, kale goma, smoked potato puree

Kettle Valley Reserve Pinot Noir 2013

Okanagan Valley

Picarones

a peruvian classic, lucuma ice cream, fig syrup

Late Harvest Sperling 2014

Okanagan Valley

We are excited to also offer BC wine pairings which have been hand selected by our acclaimed sommelier team.

Dinner Sunday-Thursday menu \$59/person

with wine pairings \$99/person

pour sizes-glasses 3 oz, dessert wine 1 oz