

ANCORA

WATERFRONT DINING AND PATIO
AMBLESIDE

CAVIAR FESTIVAL MENU

November 2 – 22, 2021

APPETIZER 66

6 kusshi oysters, 2g Northern Divine,
2g Osetra, 2g Da Vinci, cucumber,
spicy daikon, spicy ponzu on side

NORTHERN DIVINE 200

30g tin
fraser river sturgeon caviar,
ethically raised and organically fed
in sechelt, bc

OSETRA 200

30g tin
extremely flavourful,
a light salting offers full appreciation,
intense golden brown color

DA VINCI 200

30g tin
italian sturgeon caviar, ethically raised,
mellow and fresh, brown to black in color,
smooth consistency, nutty, subtle brinness

BELUGA 600

30g tin
beluga sturgeon caviar, luxury commodity,
most highly prized and softest of all
caviar varieties, from the caspian sea,
gloriously shining light grey to black

CAVIAR TASTING SERIES 99

a serving of Northern Divine,
Osetra and Da Vinci caviar,
served with egg yolk, egg white, crème fraîche,
chives, shallots, buckwheat blinis

EXECUTIVE CHEF **Jorge Kim**

PRICE EXCLUDES TAX AND GRATUITIES