

# ANCORA

WATERFRONT DINING AND PATIO  
FALSE CREEK

## CAVIAR FESTIVAL MENU

November 2 – 22, 2021

### **CARABINERO TARTAR** 29

spanish red king prawn marinated in  
leche de tigre, acevichado sauce,  
Northern Divine caviar

### **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 **Sebastián Delgado**

PRICE EXCLUDES TAX AND GRATUITIES