

ANGORA

WATERFRONT DINING AND PATIO
FALSE CREEK

DINE OUT VANCOUVER 2022

DINNER, 3 COURSE

\$54 per person

wine pairings \$32 additional, per person (3 x 3oz pours)

COCONUT YAM SOUP

queso fresco crema, yam strings
add truffles MP

or

TIRADITO

striped bass, daily leche de tigre,
peruvian corn, ikura

or

SMOKED PRAWN CAUSA

Yukon gold potato, panca emulsion,
fried quinoa

VIIGNIER BLACK HILLS ESTATE WINERY, OKANAGAN VALLEY

PAN SEARED LINGCOD

forbidden rice, charred broccoli,
chalaca smoked paprika emulsion
add scallop 9 add prawn 3.5

CHARDONNAY, BLACK HILLS ESTATE WINERY, OKANAGAN VALLEY

or

BEEF CHEEKS

peruvian corn cake, baby carrots, seco jus

SYRAH, BLACK HILLS ESTATE WINERY, OKANAGAN VALLEY

or

RAS EL HANOUT SPICED WINTER VEGETABLES

squash puree, quinoa tabbouleh
add sablefish 25 add short rib 23

ROUSSANNE, BLACK HILLS ESTATE WINERY, OKANAGAN VALLEY

NIKKEI TRES LECHES

hojicha genoise, passion fruit ganache,
black sesame tuile

or

PICARONES

pecans, spiced syrup, lucuma ice-cream

ROSÉ, BLACK HILLS ESTATE WINERY, OKANAGAN VALLEY

Executive Chef Sebastian Delgado

PRICES EXCLUDE WINE PAIRINGS, SUPPLEMENTS, ADD-ONS, TAX AND GRATUITIES