

# araxi

## RECEPTION MENU

items are priced per dozen, minimum of two dozen

### **Dungeness Crab Cakes**

with avocado and mint mousse

60.00

### **Wild Cold Smoked Salmon**

sauce gribiche on toasted brioche

55.00

### **Red Tuna Tataki**

with ponzu sauce and garlic chips

60.00

### **Chilled BC Oysters**

organic raspberry and tarragon mignonette

42.00

### **Trap Caught Prawns**

on ice with fresh horseradish and tomato sauce

55.00

### **Carmelized Onion + Blue Cheese Tart**

baby sprout salad

50.00

### **Crisp Duck + Shiitake Springroll**

sesame soya dipping glaze

50.00

### **Foie Gras Parfait**

golden apple and maderia jelly on crostinni

60.00

### **Tomato + Mozzarella Aracinni**

warm tomato risotto around fresh mozzarella

50.00

exclusive of tax & gratuity

items subject to change

# araxi

## EARLY MENU

### APPETIZER

#### **Organic Green Salad**

tomato chips, hazelnut and lemon vinaigrette

#### **Roasted Tomato Soup**

chives, fonduto cream and organic olive oil  
crisp tomato arancini with aged provolone

### ENTREE

#### **Wild + Cultivated Mushroom Risotto**

fresh spring peas, parmesan cheese and chopped chives

#### **Free Run Chicken**

roasted local eggplant and crisp North Arm squash blossom  
celery leaves, pistachio and chili butter

#### **Spinach + Ricotta Gnocchi**

wild arugula, BC hazelnuts and pecorino romano  
summer truffle essence and fried oregano

### DESSERT

#### **Valrhona Chocolate Fondant**

milk chocolate earl grey tea ice cream  
chocolate dentelle and dulce de leche

#### **Selection of Sorbet**

house - made daily

*Executive Chef James Walt*

(\$55.00 Exclusive of Taxes and Gratuity)  
Items Subject to Change

available before 6 pm only

# araxi

## GROUP DINNER MENU 2

### APPETIZER

#### **GBE Heirloom Tomatoes + Buffalo Mozzarella**

Langstaff Farm spicy greens and arugula, globe basil sorbet  
olive oil soil, vincotto and tomato chips

#### **Chilled Delta Cucumber Soup**

wild sockeye salmon with vegetable and pepper crust  
nastursium blossoms and leaves

### ENTREE

#### **Wild Salmon**

roasted tomatoes with olive oil braised zucchini  
shallot vinaigrette with baby arugula and cipollini onions

#### **Canada Prime Beef Tenderloin**

local vegetable ragout, shortrib and horseradish croquette  
long peppercorn and port glaze, truffle sand

#### **Spinach + Ricotta Gnocchi**

wild arugula, BC hazelnuts and pecorino romano  
summer truffle essence and fried oregano

### DESSERT

#### **Valrhona Chocolate Tart**

semi-sweet chocolate ganache  
chantilly cream and vanilla creme anglaise

#### **Pistachio Nougat Glace**

fresh raspberries, pistachio soil and raspberry coulis

*Executive Chef James Walt*

(\$74.00 Exclusive of Taxes and Gratuity)  
Items Subject to Change

# araxi

## GROUP DINNER MENU 3

### APPETIZER

#### **Chilled Delta Cucumber Soup**

wild sockeye salmon with vegetable and pepper crust  
nasturtium blossoms and leaves

#### **GBE Heirloom Tomatoes + Buffalo Mozzarella**

Langstaff Farm spicy greens and arugula, globe basil sorbet  
olive oil soil, vincotto and tomato chips

### MID COURSE

#### **Wild + Cultivated Mushroom Risotto**

fresh spring peas, parmesan cheese and chopped chives

### ENTREE

#### **Herb Crusted BC Halibut**

arugula and cilantro crust, squid ink pasta and sauce vierge  
asparagus salad, globe carrots and red sorrel

#### **Canada Prime Beef Tenderloin**

local vegetable ragout, shortrib and horseradish croquette  
long peppercorn and port glaze, truffle sand

#### **Berkshire Pork Selection**

slow cooked belly, housemade spiced sausage and pork cheek ravioli  
sweet onion puree, chanterelles and fresh peas

### DESSERT

#### **Valrhona Chocolate Fondant**

milk chocolate earl grey tea ice cream  
chocolate dentelle and dulce de leche

#### **Pistachio Nougat Glace**

fresh raspberries, pistachio soil and raspberry coulis

*Executive Chef James Walt*

(\$89.00 Exclusive of Taxes and Gratuity)

Items Subject to Change



GROUP DINNER MENU 4

APPETIZER

**Araxi Seafood Towers**

oysters, prawns, hamachi sashimi, scallop ceviche  
albacore tuna sushi, smoked salmon, a dungeness crab and avocado roll  
and a whole Nova Scotia lobster

MID COURSE

**Spinach + Ricotta Gnocchi**

wild arugula, BC hazelnuts and pecorino romano  
summer truffle essence and fried oregano

ENTREE

**Confit of Pitt Meadows Lamb**

crisp parmesan polenta, golden beets and baby turnips  
sweet and spicy sauce diable, mint and ginger pistou

**Canada Prime Beef Tenderloin**

local vegetable ragout, shortrib and horseradish croquette  
long peppercorn and port glaze, truffle sand

**Herb Crusted BC Halibut**

arugula and cilantro crust, squid ink pasta and sauce vierge  
asparagus salad, globe carrots and red sorrel

DESSERT

**Valrhona Chocolate Fondant**

milk chocolate earl grey tea ice cream  
chocolate dentelle and dulce de leche

**North Arm Farm Rhubarb**

vanilla poached rhubarb, buttermilk pannacotta  
wild strawberry espuma

*Executive Chef James Walt*

(\$109.00 Exclusive of Taxes and Gratuity)

Items Subject to Change