

araxi

4-COURSE PRIX FIXE MENU

\$42 PER GUEST | WINE PAIRINGS \$42

wine pairings

gancia p.rose sparkling rose, italy

kissan vineyards pinot gris, bc

okanagan crush pad gamay noir rose, bc

quails' gate chenin blanc, bc

orofino clone 21b riesling, bc

little engine silver chardonnay, bc

mission hill reserve merlot, bc

o'rourke's peak cellars pinot noir, bc

culmina family estate gruner veltliner, bc

pentage 'our port in a storm', bc

kettle valley late harvest riesling, bc

quails' gate late harvest optima, bc

first

YUKON GOLD POTATO SOUP

charred leek soubise, toasted hazelnuts, leek oil

second

ROOTDOWN FARMS SPRING SALAD

mixed spicy greens, pickled wild and tame vegetable, crispy hens egg
shaved parmesan, honey vinegar dressing

SOCKEYE SALMON BATTERA

salmon boxed sushi, avocado
shiso and salsa verde

FRESH OYSTERS

chef's selection of four fresh shucked oysters, spring rhubarb mignonette
tri colour radish salad, bergamot oil

QUEBEC FOIE GRAS PARFAIT (\$9 supplement)

house made brioche, okanagan stone fruit chutney, port gel
pistachio and candied orange

main

ARCTIC CHAR

crushed north arm farm potatoes with lemon and parsley
rootdown farm butter glazed baby turnip and radish, wild ramp top beurre blanc

NORTHERN GOLD BEEF TENDERLOIN (6oz) (\$28 supplement)

farmer jesse's roasted sunchoke pommes dauphine, white asparagus puree
sauteed fiddleheads, confit shallots, roasted maitake mushrooms, red wine port jus

YARROW MEADOW DUCK BREAST

spruce and juniper duck confit culurgiones, spring vegetable pot-au-feu
roasted duck bone broth, mandarin oil

ROOTDOWN FARM SPINACH AND RICOTTA DUMPLING

wild mushrooms, snap peas, smoked onion petals
soy truffle cream

dessert

CHOCOLATE AND ORANGE TRUFFLE CAKE

dark chocolate mousse, candied kumquats, white chocolate whipped ganache

BASQUE STYLE CHEESECAKE

rhubarb compote, fresh raspberries, vanilla espuma

HOUSEMADE PETIT FOURS

featuring chocolate, pate de fruit, marshmallow, almond financier

accompaniments for the table

PACIFIC PRAWN 6 ea SEARED SCALLOP 9 ea ROASTED BC MUSHROOMS 13.5

BRUSSELS SPROUTS + MAPLE MISO 13.5 TRUFFLE FRIES 12.5 HOUSE FRIES 10.5

OYSTER BAR

please ask your server for our daily selection

- KISU** baynes sound, smaller, deep cup, sweet 5
- CHEF CREEK** baynes sound, shallow cup, light briny finish 5
- FANNY BAY** vancouver island, lightly sweet and salty 5
- SUN SEEKER** desolation sound, meaty, sweet and salty 5
- CASCUMPEC BAY** pei, plump meat, salty taste, sweet finish 5
- BARSTOOL** pei, crisp, clean flavour, sweet finish 5
- IRISH POINT** pei, tender texture, sweet brine, smooth finish 5
- MALPEQUE** pei, tender meats, briny and sweet finish 5

The consumption of raw oysters poses an increased risk of food borne illness.

CHILLED SEAFOOD

CAVIAR FROM SUSTAINABLY FARMED STURGEON (3oz)

please ask your server for our daily selection

beluga, oscietra, sevruga and bc northern divine (12g size available)
served with north arm farm blinis, creme fraiche
free range egg yolk jam, confit lemon, snipped chives

TWO TIER SEAFOOD TOWER

10 oysters on the half shell, 6 chilled prawns
albacore tuna 'zuke', marinated seaweed and jellyfish salad
ceviche, spicy tuna roll, smoked wild sockeye salmon 119

add a third tier of 1 lb whole maritime lobster AQ

LOBSTER + MATANE SHRIMP SUSHI ROLL

lobster and shrimp with yuzu mayonnaise
wrapped in nori and sushi rice
avocado and sesame seeds 24.5

SOCKEYE SALMON BATTERA

salmon boxed sushi, avocado
shiso and salsa verde 22.5

JUMBO PRAWN COCKTAIL

house-prepared cocktail sauce
4 pieces 19.5 6 pieces 28.5

NOVA SCOTIA LOBSTER COCKTAIL

house-prepared cocktail sauce
½ lb AQ 1 lb AQ

*Culinary Director Whistler James Walt**Executive Chef Joel Labute**Restaurant Director Colin Schira**Wine Director Jason Kawaguchi*

SMALL PLATES

YUKON GOLD POTATO SOUP

charred leek soubise, toasted hazelnuts, leek oil 19.5

HEIRLOOM BEETS AND OKANAGAN GOAT CHEESE SALAD

salt baked beets, spelt and caraway crumb, rootdown greens
preserved saskatoon berries 19.5

ROOTDOWN FARMS SPRING SALAD

mixed spicy greens, pickled wild and tame vegetables, crispy hens egg
shaved parmesan, honey vinegar dressing 18.5

QUEBEC FOIE GRAS PARFAIT

house baked brioche, okanagan stone fruit chutney, port gel
pistachio and candied orange zest 27.5

TORCHED SCALLOP CRUDO

braised white asparagus, spring radish, crispy ginger
pemberton rhubarb 24.5

GRILLED OCTOPUS

pemberton purple potato, root vegetable soffritto with prosciutto
mustard green chimichurri and watercress, caramelized black olive glaze 26.5

WILD BC ALBACORE TUNA 'ZUKE'

lightly seared and sliced, sweet yuzu dressing, chili sesame oil
cucumber and green onion 22.5LARGE PLATES *All large plates can be gluten-free*

NORTHERN GOLD BEEF TENDERLOIN (6oz)

farmer jesse's roasted sunchoke pommes dauphine, white asparagus puree
sauteed fiddleheads, confit shallots, roasted maitake mushrooms, red wine port jus 62.5

PEPPER CRUSTED VENISON LOIN

trumpet mushroom and truffle puree, farmer jesse's overwintered sunchoke
mountain berries, wild watercress oil, confit garlic game jus 49.5

YARROW MEADOW DUCK BREAST

spruce and juniper duck confit culurgiones, spring vegetable pot-au-feu
roasted duck bone broth, mandarin oil 47.5

HOUSE MADE BUCATINI PASTA 'MENTAIKO'

humboldt squid, white wine, lemon cream, spicy cod roe
parsley, garlic chips and seaweed breadcrumbs 38.5

MISO MARINATED BC SABLEFISH

shiitake mushrooms, braised daikon, warm dashi broth
shaved radishes, green onion, sesame and chili baby bok choy 48.5

ARCTIC CHAR

crushed north arm farm potatoes with lemon and parsley
rootdown farm butter glazed baby turnip and radish, wild ramp top beurre blanc 44.5

ROOTDOWN FARM SPINACH AND RICOTTA DUMPLING

wild mushrooms, snap peas, smoked onion petals, soy truffle cream 36.5

accompaniments for the table

PACIFIC PRAWN 6 ea SEARED SCALLOP 9 ea ROASTED BC MUSHROOMS 13.5
BRUSSELS SPROUTS + MAPLE MISO 13.5 TRUFFLE FRIES 12.5 HOUSE FRIES 10.5