

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'roukes 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

CHILLED SWEET PEA SOUP

snap peas, lime gel, goat cheese sorbet, prosciutto crumb

second

PADDY'S FRIED MAITAKE MUSHROOM

wild watercress and shaved fennel salad, green garlic aioli
pickled honey mushroom, cattail pollen

TORCHED SCALLOP CRUDO (\$9 supplement)

braised white asparagus, spring radish
pemberton rhubarb, crispy ginger

FRESH OYSTERS

chef's selection of four fresh shucked oysters
chow chow sauce, mandarin oil

ALBACORE TUNA POKE

avocado, cucumber, sushi rice, apple soy poke sauce

main

ICY WATERS ARCTIC CHAR

green and white asparagus pea ragout, wild nettle cavatelli
jesse's mustard greens, toasted marcona almond vin blanc

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

triple cooked pont neuf potatoes, creamed mousseron mushroom
charred onion petals, rootdown farm spinach, port red wine jus

ELDERFLOWER GLAZED DUCK BREAST

rootdown farm carrots and turnips, carolina gold crispy rice cake
black garlic duck emulsion

WILD AND TAME MUSHROOM RISOTTO

charred leeks, torn tanto latte mozzarella
red wine glaze

dessert

CHOCOLATE AND ORANGE TRUFFLE CAKE

dark chocolate mousse, candied citrus zest, white chocolate whipped ganache

BASQUE STYLE CHEESECAKE

rhubarb compote, vanilla poached rhubarb, chantilly cream

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 (30g)

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

SALMON AVOCADO ROLL

sockeye salmon and avocado inside out roll
aji sauce 22.5

WILD BC ALBACORE TUNA 'ZUKE'

lightly seared and sliced, sweet yuzu dressing, chili sesame oil
cucumber and green onion 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

CHILLED SWEET PEA SOUP

snap peas, lime gel, goat cheese sorbet, prosciutto crumb 18.5

ASPARAGUS SALAD

grilled green asparagus, mt. lehman goat feta, green garlic pearls
pickled quail's egg, honey vinegar sabayon 19.5

PADDY'S FRIED MAITAKE MUSHROOM

wild watercress and shaved fennel salad, green garlic aioli
pickled honey mushroom, cattail pollen 18.5

QUEBEC FOIE GRAS PARFAIT

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

AHI TUNA TARTARE AND ROASTED BONE MARROW

charred green chili aioli, carrot and scallion salad, crispy shallots 27.5

GRILLED OCTOPUS

north arm farm potato puree, root vegetable sofrito with prosciutto
mustard green chimichurri and watercress, caramelized black olive glaze 26.5

TORCHED SCALLOP CRUDO

braised white asparagus, spring radish
pemberton rhubarb, crispy ginger 24.5LARGE PLATES *All large plates can be gluten-free*

NORTHERN GOLD BEEF TENDERLOIN (6oz)

triple cooked pont neuf potatoes, creamed mousseron mushroom
charred onion petals, rootdown farm spinach, port red wine jus 62.5

PEPPER CRUSTED VENISON LOIN

trumpet mushroom and truffle puree, wild fennel
mountain berries, wild watercress oil, confit garlic game jus 49.5

ELDERFLOWER GLAZED DUCK BREAST

rootdown farm carrots and turnips, carolina gold crispy rice cake
black garlic duck emulsion 46.5

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

ICY WATERS ARCTIC CHAR

green and white asparagus pea ragout, wild nettle cavatelli
jesse's mustard greens, toasted marcona almond vin blanc 44.5

WILD AND TAME MUSHROOM RISOTTO

charred leeks, torn tanto latte mozzarella
red wine glaze 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