

araxi

4-COURSE PRIX FIXE MENU

\$42 PER GUEST | WINE PAIRINGS \$42

wine pairings

villa sandi rosato brut, italy

tinhorn creek pinot gris, bc

quails' gate chenin blanc, bc

orofino clone 21b riesling, bc

haywire gamay noir rose, bc

cedarcreek chardonnay, bc

seven stones speaking rock merlot, bc

stag's hollow shuttleworth creek pinot noir, bc

culmina family estate gruner veltliner, bc

pentage 'our port in a storm', bc

clos du soleil saturn late harvest, bc

kettle valley late harvest riesling, bc

first

GOODFIELD FARM SQUASH SOUP

apple and squash chutney, maple vinegar gel, crispy kale

second

BEET + OKANAGAN ASIAN PEAR SALAD

pemberton radicchio, honey pearls, farmhouse goat cheese, fennel emulsion
toasted hazelnuts and hazelnut oil

FRESH OYSTERS

sea buckthorn emulsion, black garlic pearls, fried beer batter

WILD BC SOCKEYE SALMON ROLL

sockeye salmon, cucumber, avocado, shiso, aji amarillo sauce

QUEBEC FOIE GRAS PARFAIT (\$9 supplement)

house-baked brioche, glazed okanagan stone fruit
sherry vinegar glaze, toasted pistachio

main

ICY WATERS ARCTIC CHAR

braised fennel, rootdown farm heirloom carrots
spiced sweet potato puree, shellfish bisque

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

glazed king oyster mushroom, roasted parsnip, vanilla parsnip puree
braised red cabbage, red wine port jus

SUNGOLD LAMB SIRLOIN

merguez lamb sausage and crushed potato, sauteed rootdown farm kale
crispy salsify, smoked garlic jus

WILD + CULTIVATED MUSHROOM RISOTTO

kfc fried maitake mushrooms, mushroom ketchup, grana padano, chives

dessert

MILK CHOCOLATE HAZELNUT BAR

dark chocolate sponge with milk chocolate mousse, candied hazelnuts
whipped hazelnut ganache, chocolate streusel

OKANAGAN PEAR PROFITEROLE

white wine poached pears with vanilla pastry cream, dulce de leche, crisp pear chip

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 129*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 ROLL

sockeye salmon, cucumber, avocado, aji sauce 24.5

WILD ALBACORE TUNA 'ZUKE'

lightly seared and sliced, sweet yuzu dressing, chili sesame oil
cucumber and green onion 21.5

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

SMALL PLATES

GOODFIELD FARM SQUASH SOUP

apple and squash chutney, maple vinegar gel, crispy kale 19.5

BEET + OKANAGAN ASIAN PEAR SALAD

pemberton radicchio, honey pearls, farmhouse goat cheese
fennel emulsion, toasted hazelnuts and oil 19.5

RAW BAR TRIO FOR TWO

albacore tuna 'zuke' with chili sesame oil and sweet yuzu dressing
cold smoked alberta bison, pickled red plums, sunflower seed granola
bc wild sockeye salmon sashimi 25.5 per person

QUEBEC FOIE GRAS PARFAIT

house baked brioche, glazed okanagan stone fruit
sherry vinegar gel, pistachio 27.5

HOUSE-MADE RICOTTA GNOCCHI

goodfield farms squash, bc wild mushrooms, confit shallots, truffle essence 24.5

GRILLED PACIFIC OCTOPUS

grilled tender and charred, goodfield farms zucchini and basil puree
light curry vinaigrette, chickpeas, toasted almonds 26.5LARGE PLATES *All large plates can be gluten-free*

NORTHERN GOLD BEEF TENDERLOIN 6oz

glazed king oyster mushroom, roasted parsnip, vanilla parsnip puree
braised red cabbage, red wine port jus 64.5

BIRCH SYRUP MARINATED VENISON LOIN

late summer onions, north arm farm rutabaga tatin
huckleberry game jus 49.5

SUNGOLD LAMB SIRLOIN

merguez crushed potato, sauteed rootdown farm kale
crispy salsify, smoked garlic jus 46.5

HOUSE MADE BUCATINI PASTA 'MENTAIKO'

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

CRISP SKIN ARCTIC CHAR

braised fennel, rootdown farm heirloom carrots
spiced sweet potato puree, shellfish bisque 48.5

MISO-MARINATED BC SABLEFISH

shiitake mushrooms, braised daikon radish, warm dashi broth
green onion, sesame and chili baby bok choy 49.5

WILD + CULTIVATED MUSHROOM RISOTTO

kfc fried maitake mushrooms, mushroom ketchup 36.5

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