



4-COURSE PRIX FIXE MENU

\$43 PER GUEST | WINE PAIRINGS \$43

wine pairings

villa sandi il fresco brut rosato, it

quails' gate chenin blanc, bc

fort berens pinot gris, bc

terravista fandango albarino, bc

harper's trail riesling, bc

la stella lastellina rose, bc

seven stones row 128 merlot, bc

cedarcreek estate pinot noir, bc

tinhorn creek chardonnay, bc

petite-vedrines sauternes, bordeaux, fr

pentage 'our port in a storm', bc

kettle valley late harvest riesling, bc

first

SMOKED TOMATO SOUP

marinated tomatoes, sundried tomato pesto

second

PEMBERTON SPRING VEGETABLE SALAD

rootdown farm greens, radish, baby vegetables
green goddess dressing, parmesan foam

BC OYSTERS ON THE HALF SHELL

chef's selection of four fresh shucked oysters
jeow som mignonette, crispy beer batter crumb

PRAWN SUNOMONO

jumbo prawn, yam noodle, chopped egg crepe, pickled cucumber

QUEBEC FOIE GRAS PARFAIT (\$9 supplement)

house baked brioche, quince gel, pistachio, apple and pear chutney

main

ROASTED ARCTIC CHAR

artichoke hearts, fava beans, fingerling potatoes
spring peas, vadouvan butter sauce

ALBERTA ANGUS RESERVE BEEF TENDERLOIN 6oz (\$28 supplement)

lightly roasted and pickled carrots, carrot puree, pomme dauphine, salsa verde

YARROW MEADOWS DUCK BREAST

confit duck gyoza, morel mushrooms, asparagus, pickled shallots, sesame soy vinaigrette

HOUSEMADE MEZZI RIGATONI

green garlic cream, fresh ricotta, ricotta salata
preserved cherry tomatoes, lemon, crispy onions

dessert

RHUBARB & BERRY CHEESECAKE

basque cheesecake with first of the season rhubarb, fresh berries
preserved raspberry coulis, candied orange peel

MILK CHOCOLATE & HAZELNUT GATEAU

dark chocolate sponge layered with milk chocolate mousse
caramelized hazelnuts, whipped hazelnut cream, chocolate and hazelnut streusel

HOUSEMADE PETIT FOURS

featuring araxi signature chocolate bar, 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 139

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

PRAWN SUNOMONO

jumbo prawn, yam noodle
chopped egg crepe, pickled cucumber 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**Director of Whistler Operations, Darin Newton**Wine Director, Jason Kawaguchi*

SMALL PLATES

SMOKED TOMATO SOUP

marinated tomatoes, sundried tomato pesto 19.5

PEMBERTON SPRING VEGETABLE SALAD

rootdown farm greens, radish, baby vegetables
green goddess dressing, parmesan foam 19.5

BC OYSTERS ON THE HALF SHELL

chef's selection of four fresh shucked oysters
jeow som mignonette, crispy beer batter crumb 22.5

QUEBEC FOIE GRAS PARFAIT

house baked brioche, quince gel, pistachio, apple and pear chutney 27.5

HOUSE MADE RICOTTA GNOCCHI 'PRIMAVERA'

fava beans, baby peas and cultivated bc mushrooms
three cheese fondue, fresh herbs, black truffle tuile 24.5

GRILLED PACIFIC NEON SQUID

n'duja and white beans, kohlrabi and blood orange salad
salsa verde, marcona almonds 28.5

KALE 'CAESAR' SALAD

local kale, roasted heirloom garlic dressing
fresh buffalo mozzarella, sourdough, almond crumb 19.5LARGE PLATES *All large plates can be gluten-free*

ALBERTA ANGUS RESERVE BEEF TENDERLOIN 6oz

lightly roasted and pickled carrots, carrot puree, pomme dauphine, salsa verde 64.5

BIRCH SYRUP ROASTED VENISON LOIN

spring onions, roasted celery root, maitake mushrooms, haskap berry jus 52.5

YARROW MEADOWS DUCK BREAST

confit duck gyoza, morel mushrooms, asparagus
pickled shallots, sesame soy vinaigrette 48.5

BC WILD & CULTIVATED MUSHROOM RISOTTO

arborio rice, balsamic crema, grana padano, wild mushroom crumb, fresh herbs 36.5

ROASTED ARCTIC CHAR

artichoke hearts, fava beans, fingerling potatoes
spring peas, vadouvan butter sauce 47.5

MISO-MARINATED BC SABLEFISH

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

HOUSEMADE MEZZI RIGATONI

green garlic cream, fresh ricotta, ricotta salata
preserved cherry tomatoes, lemon, crispy onions 36.5*accompaniments for the table*

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