



4-COURSE PRIX FIXE MENU

\$43 PER GUEST | WINE PAIRINGS \$43

wine pairings

villa sandi il fresco brut rosato, it

fort berens pinot gris, bc

quails' gate chenin blanc, bc

terravista fandango albarino, bc

harper's trail riesling, bc

cedarcreek estate pinot noir, bc

chateau argadens bordeaux, fr

querceto chianti, it

tinhorn creek, chardonnay, bc

petite-vedrines sauternes, bordeaux, fr

pentage 'our port in a storm', bc

kettle valley late harvest riesling, bc

first

CARROT AND SWEET POTATO SOUP

chili oil, pickled carrots, lime and chili crunch

second

GRILLED ASPARAGUS SALAD

crispy hen egg, bc endive, apple and mustard vinaigrette, ricotta salata

BC OYSTERS ON THE HALF SHELL

local raspberry vinegar, ginger, preserved lemon mignonette, fresh horseradish

DUO OF ALBACORE TUNA ROLL

spicy tuna roll wrapped with tuna tataki, avocado, shiso

QUEBEC FOIE GRAS PARFAIT (\$9 supplement)

house baked brioche, port gel, candied orange zest, apple and pear chutney

main

ROOTDOWN FARM CHICKEN BREAST

roasted with herbs, spring pea ravioli in mushroom pasta, bc morel mushrooms, peas, pearl onion ragout

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

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

GLOBE EGGPLANT 'PARMIGIANA'

baked eggplant, provolone piccante, cherry tomato garlic sauce, cheese fonduto, baby herb and radish salad

OCEAN WISE JUMBO PRAWN RISOTTO

sauteed prawns, arborio rice, white wine, herb pecorino romano pesto, citrus gremolata

dessert

RHUBARB AND ALMOND FRANGIPANE TART

vanilla poached rhubarb and fresh strawberries
almond whipped ganache, berry-rhubarb coulis, candied almonds

STRAWBERRY AND BANANA GATEAU

milk chocolate sponge layered with caramelized banana confit,
fresh bananas and strawberries, whipped chocolate ganache

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 & egg white, snipped chives

TWO TIER SEAFOOD TOWER

10 oysters on the half shell, 6 chilled prawns
albacore tuna 'tataki', 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 AND MATANE SHRIMP SUSHI ROLL

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

DUO OF ALBACORE TUNA ROLL

spicy tuna roll wrapped with tuna tataki, avocado, shiso 19.5

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

CARROT AND SWEET POTATO SOUP

chili oil, pickled carrots, lime and chili crunch 19.5

NORTH ARM FARM BEET SALAD

roasted and lightly pickled beets, bc goat cheese
raspberry vinaigrette, rootdown farm greens, herb emulsion 19.5

BC OYSTERS ON THE HALF SHELL

chef's selection of four fresh shucked oysters
local raspberry vinegar, ginger, preserved lemon mignonette, fresh horseradish 19.5

QUEBEC FOIE GRAS PARFAIT

house baked brioche, port gel, candied orange zest, apple and pear chutney 27.5

HOUSE MADE RICOTTA GNOCCHI 'PRIMAVERA'

fava beans, baby peas and cultivated bc mushrooms
three cheese fonduto, 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

GRILLED ASPARAGUS SALAD

crispy hen egg, bc endive, apple and mustard vinaigrette, ricotta salata 19.5

LARGE PLATES *All large plates can be gluten-free*

ALBERTA ANGUS RESERVE BEEF TENDERLOIN 6oz

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

GRILLED LAMB SIRLOIN

charred baby broccoli, hakurei turnips, pomme anna, rosemary oil,
mint gel, lamb jus 53.5

HOUSEMADE CASARECCE PASTA AND BC MUSHROOMS

fresh pasta, roasted bc wild and cultivated mushrooms, three cheese fonduto
fresh herb gremolata 36.5

ROOTDOWN FARM CHICKEN BREAST

roasted with herbs, spring pea ravioli in mushroom pasta, bc morel mushrooms,
peas, pearl onion ragout 42.5

DAILY SEAFOOD ADDITION

crafted from the freshest local and sustainable seafood
hand-selected seasonal local produce AQ

MISO-MARINATED BC SABLEFISH

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

OCEAN WISE JUMBO PRAWN RISOTTO

sauteed prawns, arborio rice, white wine, herb pecorino romano pesto,
citrus gremolata 36.5

accompaniments for the table

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*Culinary Director Whistler, James Walt**Director of Whistler Operations, Darin Newton**Wine Director, Jason Kawaguchi*