



4-COURSE PRIX FIXE MENU

\$43 PER GUEST | WINE PAIRINGS \$43

wine pairings

gancia prosecco, italy

quails' gate chenin blanc, bc

tinhorn creek pinot gris, bc

haywire gamay noir, bc

orofino clone 21b riesling, bc

cedarcreek chardonnay, bc

chateau cabrieres 'le petit cabrieres', fr

stag's hollow shuttleworth creek pinot noir, bc

culmina family estate gruner veltliner, bc

mouton cadet sauternes, bordeaux, fr

pentage 'our port in a storm', bc

kettle valley late harvest riesling, bc

first

YUKON GOLD POTATO & LEEK SOUP

crispy leeks and dill pickle garnish

second

BC OYSTERS ON THE HALF SHELL

chef's selection of four fresh shucked oysters, fresh quince and ginger mignonette

"FRIED GREEN TOMATOES"

crispy breaded tomatoes, rootdown farm spring greens
grilled tomato chimichurri, buttermilk dressing

BC ALBACORE TUNA TATAKI

seared, thinly sliced tuna, daikon radish, shiso, ponzu pearls

QUEBEC FOIE GRAS PARFAIT (\$9 supplement)

house baked brioche, red wine poached baby pear, toasted pistachio

main

HERB & PEANUT CRUSTED BC WILD HALIBUT

spring halibut with a light green curry sauce
fingerling potatoes, spring vegetables

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

potato puree, roasted celery root, green kale, red wine jus

YARROW MEADOWS DUCK BREAST

roasted duck with sesame soya vinaigrette, assorted baby carrots
carrot puree, maitake mushrooms

BC WILD & CULTIVATED MUSHROOM RISOTTO

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

dessert

FIRST OF THE SEASON RHUBARB

vanilla and elderflower poached rhubarb, lemon chiffon
yogurt mousse, yuzu whipped ganache

CHOCOLATE & RASPBERRY GATEAU

chocolate blackout sponge, milk chocolate mousse, dark chocolate glaze
fresh raspberries, preserved raspberry coulis

HOUSEMADE PETIT FOURS

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

BC ALBACORE TUNA TATAKI

seared, thinly sliced tuna, daikon radish
shiso, ponzu pearls 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*Culinary Director Whistler, James Walt**Director of Whistler Operations, Darin Newton**Wine Director, Jason Kawaguchi*

SMALL PLATES

YUKON GOLD POTATO & LEEK SOUP

crispy leeks and dill pickle garnish 19.5

BC OYSTERS ON THE HALF SHELL

chef's selection of four fresh shucked oysters
fresh quince and ginger mignonette 22.5

"FRIED GREEN TOMATOES"

crispy breaded tomatoes, rootdown farm spring greens
grilled tomato chimichurri, buttermilk dressing 19.5

KALE 'CAESAR' SALAD

local kale, roasted garlic dressing, heirloom radish
fresh buffalo mozzarella, sourdough, almond crumb 19.5

QUEBEC FOIE GRAS PARFAIT

house baked brioche, red wine poached baby pear, toasted pistachio 27.5

HOUSE MADE RICOTTA GNOCCHI 'PRIMAVERA'

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

GRILLED PACIFIC OCTOPUS

n'duja and white beans, kohlrabi and blood orange salad
salsa verde, marcona almonds 28.5LARGE PLATES *All large plates can be gluten-free*

NORTHERN GOLD BEEF TENDERLOIN 6oz

potato puree, roasted celery root, green kale, red wine jus 64.5

BIRCH SYRUP ROASTED VENISON LOIN

spring onions, roasted celery root, haskap berry jus 52.5

YARROW MEADOWS DUCK BREAST

roasted duck with sesame soya vinaigrette, assorted baby carrots
carrot puree, maitake mushrooms 48.5

HOUSE-MADE BUCATINI PASTA 'MENTAIKO'

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

HERB & PEANUT CRUSTED BC WILD HALIBUT

spring halibut with a light green curry sauce
fingerling potatoes, spring vegetables 54.5

MISO-MARINATED BC SABLEFISH

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

BC WILD & CULTIVATED MUSHROOM RISOTTO

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