



## 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*

*la stella lastellina rose, bc*

*harper's trail riesling, bc*

*tinhorn creek chardonnay, bc*

*seven stones row 128 merlot, bc*

*cedarcreek estate pinot noir, bc*

*castello di albola chianti classico, it*

*petite-vedrines sauternes, bordeaux, fr*

*pentage 'our port in a storm', bc*

*kettle valley late harvest riesling, bc*

### *first*

#### SPICED CARROT SOUP

carrot sofrito, carrot chips, cilantro pesto

### *second*

#### BC OYSTERS ON THE HALF SHELL

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

#### NORTH ARM FARM BEET SALAD

assorted local beets and rootdown farm spring greens  
buttermilk dressing, green tomato chimichurri

#### SEARED BC ALBACORE TUNA

soba noodles, cucumber, sesame and ponzu dressing

#### QUEBEC FOIE GRAS PARFAIT (\$9 supplement)

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

### *main*

#### TOFINO SPRING SALMON

peperonata, fingerling potatoes, asparagus and herb beurre blanc

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

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

#### ROASTED FREE RUN CHICKEN BREAST

goodfield farm wintered sunchokes, wild rice fricasse, green garlic

#### SAFFRON MAFALDINE PASTA 'PRIMAVERA'

house made pasta, spring vegetables, lemon cream, herb gremolata

### *dessert*

#### FIRST OF THE SEASON RHUBARB

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

#### CHOCOLATE & RASPBERRY GATEAU

chocolate blackout sponge, dark chocolate mousse  
candied almonds, fresh raspberries, preserved raspberry coulis

#### 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

## SEARED BC ALBACORE TUNA

soba noodles, cucumber  
sesame and ponzu dressing 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

## SPICED CARROT SOUP

carrot sofrito, carrot chips, cilantro pesto 19.5

## NORTH ARM FARM BEET SALAD

assorted local beets and rootdown farm spring greens  
buttermilk dressing, green tomato chimichurri 19.5

## BC OYSTERS ON THE HALF SHELL

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

## 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 28.5

## KALE 'CAESAR' SALAD

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

## ROASTED FREE RUN CHICKEN BREAST

goodfield farm wintered sunchokes, wild rice fricasse, green garlic 48.5

## BC WILD &amp; CULTIVATED MUSHROOM RISOTTO

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

## TOFINO SPRING SALMON

peperonata, fingerling potatoes, asparagus, herb beurre blanc 44.5

## MISO-MARINATED BC SABLEFISH

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

## SAFFRON MAFALDINE PASTA 'PRIMAVERA'

house made pasta, spring vegetables  
lemon cream and herb gremolata 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