



## 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*

*tinhorn creek chardonay, bc*

*chateau argadens bordeaux, fr*

*cedarcreek estate pinot noir, bc*

*querceto chianti, it*

*petite-vedrines sauternes, bordeaux, fr*

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

*kettle valley late harvest riesling, bc*

### *first*

#### **SPRING PEA + MINT VELOUTE**

sourdough, peas, creme fraiche

### *second*

#### **PEMPERTON POTATO SALAD**

poached fingerling potatoes, herb dressing, crispy potato tuile  
apple and mustard relish

#### **BC OYSTERS ON THE HALF SHELL**

chef's selection of four fresh shucked oysters  
raspberry mignonette, fresh horseradish

#### **ALBACORE TUNA ZUKE**

sweet yuzu sauce, cucumber, green onion

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

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

### *main*

#### **PAN ROASTED BRANZINO**

creamy herb polenta, peperonata, fennel and rootdown farm green salad  
caper and shallot beurre blanc

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

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

#### **YARROW MEADOWS DUCK BREAST**

asparagus, onion bhaji, curry vinaigrette, cashew puree, pickled shallots, snap peas

#### **BC WILD & CULTIVATED MUSHROOM RISOTTO**

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

### *dessert*

#### **RHUBARB & BERRY CHEESECAKE**

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

#### **SALTED CARAMEL & BANANA GATEAU**

layered banana-caramel compote, chocolate and bailey's sponge  
caramel snaps, salted caramel whipped 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 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

## ALBACORE TUNA ZUKE

sweet yuzu sauce, cucumber, green onion 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

## SPRING PEA + MINT VELOUTE

sourdough, peas, creme fraiche 19.5

## PEMPERTON POTATO SALAD

poached fingerling potatoes, herb dressing, crispy potato tuile  
apple and mustard relish 19.5

## BC OYSTERS ON THE HALF SHELL

chef's selection of four fresh shucked oysters  
raspberry mignonette, fresh horseradish 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

## GRILLED LAMB SIRLOIN

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

## YARROW MEADOWS DUCK BREAST

asparagus, onion bhaji, curry vinaigrette, cashew puree  
pickled shallots, snap peas 48.5

## BC WILD &amp; CULTIVATED MUSHROOM RISOTTO

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

## PAN ROASTED BRANZINO

creamy herb polenta, peperonata, fennel and rootdown farm green salad  
caper and shallot beurre blanc 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*

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