



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

la stella, la stellina rose, 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 LEEK + POTATO SOUP

pickled mustard seeds, crispy potato salad

second

BABY GEM CAESAR SALAD

cured egg yolk, caesar dressing, anchovies
grana padano, sourdough crostini

BC OYSTERS ON THE HALF SHELL

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

CHILLED PRAWN BATTERA

box style sushi, prawns, lemon, avocado, shiso, citrus soya

QUEBEC FOIE GRAS PARFAIT (\$9 supplement)

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

main

TOFINO SPRING SALMON

confit with lemon, herbs and garlic, wild rice fricasse
baby turnips, asparagus, sauce vierge

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

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

YARROW MEADOW DUCK BREAST

sesame soya vinaigrette, crispy polenta, spring leaves and roasted shallot

BC WILD & CULTIVATED MUSHROOM RISOTTO

arborio rice, sauteed mushrooms, snipped chives, balsamic crema, wild mushroom crumb

dessert

CITRUS YOGHURT MOUSSE

slow poached rhubarb, fresh raspberries, lemon chiffon cake
yuzu whipped ganache, berry coulis

BLACK FOREST GATEAU

dark and white chocolate mousse with flourless chocolate cake
brandied cherries and chantilly cream

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 + MATANE SHRIMP SUSHI ROLL

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

CHILLED PRAWN BATTERA

box style sushi, prawns, lemon, avocado
shiso, citrus soya 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

SPRING LEEK + POTATO SOUP

pickled mustard seeds, crispy potato salad 19.5

NORTH ARM FARM BEET SALAD

roasted and lightly pickled beets, goat cheese croquettes
raspberry vinaigrette, goodfield farm greens, herb emulsion 19.5

BC OYSTERS ON THE HALF SHELL

chef's selection of four fresh shucked oysters
apple and ginger 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

BABY GEM CAESAR SALAD

cured egg yolk, caesar dressing, anchovies
grana padano, sourdough crostini 19.5

LARGE 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

PEPPER CRUSTED ROASTED VENISON LOIN

goat cheese stuffed beet parcels, roasted north arm farm beets
beet puree, haskap berry jus 52.5

PRESSED + SEARED LAMB BELLY

mint chutney, parsley root puree, snap peas, lamb jus 48.5

YARROW MEADOW DUCK BREAST

sesame soya vinaigrette, crispy polenta, spring leaves and roasted shallot 48.5

TOFINO SPRING SALMON

confit with lemon, herbs and garlic, wild rice fricasse
baby turnips, asparagus, sauce vierge 48.5

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, sauteed mushrooms, snipped chives, balsamic crema
wild mushroom crumb 36.5

accompaniments for the table

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

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