



## \$55 PRIX FIXE MENU

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### FIRST COURSE

#### CHILLED SWEET PEA SOUP

local pea puree, lime gel, goat cheese sorbet, prosciutto crumb

#### ASPARAGUS SALAD

grilled green asparagus, mt. lehman goat feta, garlic scape pearls  
pickled quail's egg, honey vinegar sabayon

#### DOUBLE TUNA ROLL

spicy albacore tuna, miso sauce, citrus soy sauce, wasabi, ginger

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

house baked brioche, okanagan stone fruit chutney, port gel  
pistachio and candied orange zest

#### SHOYU MARINATED SCALLOP CRUDO (\$9 supplement)

white asparagus and leek terrine, creme fraiche, dried strawberries  
strawberry vinegar gel, brew creek flowers and herbs, toasted sesame oil

#### FRESH BC OYSTERS

chef's selection of four fresh shucked oysters  
north arm farm rhubarb mingionette, shaved local radish

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### MAIN COURSE

#### NORTHERN GOLD BEEF TENDERLOIN (6oz) (\$28 supplement)

fondant potatoes, creamed bc morel mushrooms  
rootdown farm broccoli shoots, port red wine jus

#### ELDERFLOWER GLAZED DUCK BREAST

rootdown farm carrots and turnips, carrot ketchup, crispy rice cake  
farmer jesse's mustard greens, black garlic duck emulsion

#### PEPPERCORN CRUSTED VENISON

paddy's wild fennel, truffled mushroom puree, endive leaves  
pickled mountain huckleberry game jus

#### PRESERVED LEMON AND TARRAGON CRUSTED BC HALIBUT

north arm farm potato chowder, pickled bc mussels  
charred cucumber and dill emulsion

#### MISO MARINATED BC SABLEFISH (\$12 supplement)

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

#### WILD AND TAME MUSHROOM RISOTTO

aborio rice, caramelized mushroom  
charred leeks, torn tanto latte mozzarella, red wine glaze

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### DESSERT

#### MOCHA TRUFFLE CAKE

coffee whipped ganache, salted caramel, cocoa and coffee streusel

#### BASQUE STYLE CHEESECAKE

rhubarb compote, vanilla poached rhubarb, fresh local strawberries

#### BLACK FOREST GATEAU

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

#### SELECTION OF PETITS FOURS

araxi signature chocolate bar, shortbread, jellies, mendiants, marshmallows

*Executive Chef, Joel Labute*

*Culinary Director Whistler, James Walt*

4 2 2 2 V I L L A G E S Q U A R E



W H I S T L E R , B C , C A N A D A

## 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 finsh 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 129

*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

**SALMON AVOCADO ROLL**

sockeye salmon and avocado inside out roll  
aji sauce 22.5

**WILD BC ALBACORE TUNA 'ZUKE'**

lightly seared and sliced, sweet yuzu dressing, chili sesame oil  
cucumber and 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*

*Executive Chef Joel Labute*

*Restaurant Director Colin Schira*

*Wine Director Jason Kawaguchi*

## SMALL PLATES

**CHILLED SWEET PEA SOUP**

local pea puree, lime gel, goat cheese sorbet, prosciutto crumb 19.5

**ASPARAGUS SALAD**

grilled green asparagus, mt. lehman goat feta, green garlic pearls  
pickled quail's egg, honey vinegar sabayon 19.5

**PADDY'S FRIED MAITAKE MUSHROOM**

wild watercress and shaved fennel salad, green garlic aioli  
pickled honey mushroom, cattail pollen 19.5

**QUEBEC FOIE GRAS PARFAIT**

house baked brioche, okanagan stone fruit chutney, port gel  
pistachio and candied orange zest 27.5

**AHI TUNA TARTARE AND ROASTED BONE MARROW**

charred green chili aioli, carrot and scallion salad, crispy shallots 27.5

**GRILLED OCTOPUS**

north arm farm potato puree, root vegetable soffrito with prosciutto  
mustard green chimichurri and watercress, caramelized black olive glaze 26.5

**SHOYU MARINATED SCALLOP CRUDO**

white asparagus and leek terrine, creme fraiche, dried strawberries  
strawberry vinegar gel, brew creek flowers and herbs, toasted sesame oil 24.5

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

**NORTHERN GOLD BEEF TENDERLOIN (6oz)**

fondant potatoes, creamed bc morel mushrooms  
rootdown farm broccoli shoots, port red wine jus 64.5

**PEPPER CRUSTED VENISON LOIN**

paddy's wild fennel, truffled mushroom puree, endive leaves  
pickled mountain huckleberry game jus 49.5

**ELDERFLOWER GLAZED DUCK BREAST**

rootdown farm carrots and turnips, carrot ketchup, crispy rice cake  
farmer jesse's mustard greens, black garlic duck emulsion 46.5

**HOUSE MADE BUCATINI PASTA 'MENTAIKO'**

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

**MISO MARINATED BC SABLEFISH**

shiitake mushrooms, braised daikon, warm dashi broth  
shaved radishes, green onion, sesame and chili baby bok choy 48.5

**PRESERVED LEMON AND TARRAGON CRUSTED BC HALIBUT**

north arm farm potato chowder, pickled bc mussels  
charred cucumber and dill emulsion 48.5

**WILD AND TAME MUSHROOM RISOTTO**

aborio rice, caramelized mushroom  
charred leeks, torn tanto latte mozzarella, red wine glaze 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