
RAW BAR A LA CARTE

TWO TIER SEAFOOD TOWER

two tiers of oysters from pristine waters, chilled jumbo prawns, albacore tuna tataki
sockeye salmon battera sushi, marinated seaweed, red tuna poke, smoked wild sockeye salmon 139

JUMBO PRAWN COCKTAIL

house prepared cocktail sauce

4 pieces 21.5 6 pieces 28.5

CAVIAR FROM SUSTAINABLY FARMED STURGEON

beluga, oscietra, bc northern divine (12g and 30g sizes available)
served with blinis, creme fraiche, free range chopped egg, snipped chives

OYSTER BAR

please ask your server for our daily selection

ROYAL MIYAGI sunshine coast, smooth, clean finish 6

LITTLE WING okeover inlet, sweet, fresh finish 6

CHEF CREEK baynes bay, creamy, sweet briny flavour 6

EVENING COVE sooke basin, plump, rich briny flavour 6

BARSTOOL rustico bay, pei, clean, crisp, sweet finish 6

ISLAND TIDE ritherdon bay, medium deep, firm 6

the consumption of raw oysters poses an increased risk of foodborne illness

3-COURSE PRIX FIXE MENU

CELEBRATING 44 YEARS OF SERVICE IN WHISTLER

\$49 PER GUEST

STARTER

LOCAL BUTTERNUT SQUASH SOUP

ginger scented, spiced creme fraiche, compressed okanagan apple, pumpkin seed crunch 19.5

RED TUNA 'POKE'

chopped pacific red tuna, sesame, seaweed, pickled daikon, radish, avocado 22.5

BC WILD SOCKEYE SALMON BATTERA

'box style' sushi, salmon sashimi, avocado, oba, lemon, gluten free soya 23.5

PEMBERTON ASSORTED BEET + BUFFALO MOZZARELLA SALAD

lightly pickled beets, toasted walnut pesto, orange segments, d.o.p fresh mozzarella 24.5

GRILLED PACIFIC OCTOPUS (\$9 supplement)

gigante bean ragout, calabrian chili and chorizo 'nduja soffrito, piquillo peppers
pemberton microgreens, novello olive oil 29.5

ROOTDOWN FARM KALE 'CAESAR' SALAD

classic dressing, marcona almonds, cured egg yolk, grana padano
garlic and lemon breadcrumbs 21.5

QUEBEC FOIE GRAS PARFAIT (\$12 supplement)

house baked brioche, ruby port gel, okanagan apple and pear chutney, candied orange zest
toasted pistachio 32.5

MAIN

all large plates can be gluten free

'AAA' ANGUS RESERVE TENDERLOIN 6oz (\$28 supplement)

crushed pamberton potatoes with herb sour cream, garlic broccolini, port red wine sauce 67.5
(larger sizes available for a la carte)

DUO OF YARROW MEADOW DUCK

roasted duck breast, confit duck leg and fig gyoza, marinated napa cabbage
five spice crisps, sesame soya vinaigrette 49.5

BC WILD + CULTIVATED MUSHROOM RISOTTO

arborio rice, roasted mushrooms, white wine, finished with mascarpone
snipped chives, crispy wild rice, truffle essence 39.5
(add scallops 9 ea)

YUKON ARCTIC CHAR

lightly cured, toasted sesame seed crust, beet and ginger salsa, tarragon aioli
roasted beets, goat cheese arancini 49.5

MISO MARINATED BC SABLEFISH (\$14 supplement)

shiitake mushrooms, braised daikon radish, edamame, shaved radish
lemongrass ginger dashi broth, green onion 58.5

HOUSEMADE CASARECCE 'POMODORO' PASTA

slow roasted heirloom tomatoes, toasted pine nuts, crispy garlic chips
shaved pecorino, smoked tomato butter 37.5

accompaniments for the table

PACIFIC PRAWN 6 ea SEARED SCALLOP 9 ea

GLAZED BABY CARROTS toasted almonds 16.5 TRUFFLE FRIES 12.5 HOUSE FRIES 10.5

DESSERT

CHOCOLATE + HAZELNUT GANACHE TORTE

chocolate sponge with dark chocolate ganache and candied hazelnuts
whipped milk chocolate cremeaux and dulce de leche 16.5

OKANAGAN PEAR BOMBE

vanilla chiffon layered with white chocolate mousse and port poached pears
crisp pear chip and roasted white chocolate crumbles 16.5

COCONUT PANNA COTTA (VEGAN)

fresh pineapple salsa, toasted coconut streusel, guava tapioca 16.5

HOUSEMADE PETIT FOURS

featuring araxi signature chocolate bar, pate de fruit, marshmallow, almond financier 14.5

CHEF CURATED ARTISAN CHEESE SELECTION (\$7 supplement)

house selection of three cheeses, fig and apple jam, sourdough crostini 23.5

James Walt, culinary director *joined in 1997*

Ying Gao, executive chef *joined in 2024*

Aaron Heath, pastry chef *joined in 1996*

Jiri Duras, restaurant director *joined in 2024*

Jason Kawaguchi, wine director *joined in 2009*

Rene Wuethrich, bar manager *joined in 2000*