
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
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

FANNY BAY 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 45 YEARS OF SERVICE IN WHISTLER

\$49 PER GUEST

STARTER

ROASTED ROMA TOMATO SOUP

tomato, basil and goat cheese arancini, tomato and caper relish 19.5

BC ALBACORE TUNA TATAKI

lightly seared tuna, ponzu pearls, shiso leaf, daikon radish, ponzu sauce 25.5

JUMBO PRAWN COCKTAIL

ocean wise prawns, house prepared cocktail sauce 4 pieces 21.5

PEMBERTON BABY VEGETABLE SALAD

baby carrots, radish, white turnips, asparagus, herbs and leaves, green goddess dressing
fresh ricotta, edible blossoms 23.5

GRILLED PACIFIC OCTOPUS (\$12 supplement)

gigante bean ragout, calabrian chili and 'nduja soffrito, piquillo peppers, pemberton microgreens 33.5

ROOTDOWN FARM KALE 'CAESAR' SALAD

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

QUEBEC FOIE GRAS PARFAIT (\$9 supplement)

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

MAIN

all large plates can be gluten free

CERTIFIED ANGUS PRIME STRIPLOIN 10oz (\$28 supplement) 74.5

NORTHERN GOLD BEEF TENDERLOIN 6oz (\$28 supplement) 72.5

bc potato and aged cheddar terrine, glazed local carrots, red wine jus
(larger sizes of beef tenderloin available for a la carte)

GRILLED LAMB SIRLOIN

house made ricotta gnocchi, black olive tapenade, minted yogurt
roasted cauliflower, local snap peas 54.5

GOODFIELD FARM STINGING NETTLE RISOTTO

arborio rice finished with mascarpone, asparagus tips
cherry tomato salsa, pecorino romano 39.5
(add scallops 9 ea)

HOUSE MADE 'POMODORO' PASTA

slow roasted tomato sauce, toasted pine nuts, crispy garlic chips, smoked tomato butter 39.5

MISO MARINATED BC SABLEFISH (\$14 supplement)

shiitake mushrooms, braised daikon radish, edamame, shaved radish
lemongrass ginger dashi broth, green onion 62.5

ALMOND CRUSTED WILD BC HALIBUT

baked halibut, local root vegetables, white wine and halibut veloute, baby herb salad 57.5

accompaniments for the table

GARLIC BUTTER PACIFIC PRAWN 6 ea SEARED SCALLOP 9 ea GLAZED BABY CARROTS 16.5
ROASTED LOCAL MUSHROOMS 16.5 TRUFFLE FRIES 14.5 HOUSE FRIES 11.5

DESSERT

VALRHONA CHOCOLATE + RASPBERRY BOMBE

dark chocolate mousse, raspberry confit, flourless chocolate sponge
whipped white chocolate ganache 16.5

PEMBERTON STRAWBERRY + RHUBARB CHEESECAKE

vanilla poached rhubarb and fresh strawberries, mascarpone cheesecake
brown butter graham crust 16.5

COCONUT PANNA COTTA (VEGAN)

fresh pineapple salad, guava tapioca and coconut tuile 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*