
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 (30g)

beluga, oscietra, bc northern divine (12g size 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

EVENING COVE sooke basin, plump, rich briny flavour 6

FANNY BAY okeover inlet, sweet, fresh finish 6

ISLAND TIDE ritherdon bay, medium deep, firm 6

CHEF CREEK baynes bay, creamy, sweet briny flavour 6

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

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

4-COURSE PRIX FIXE MENU

CELEBRATING 45 YEARS OF HOSPITALITY IN WHISTLER

\$45 PER GUEST | WINE PAIRINGS \$45

FIRST

LOCAL BUTTERNUT SQUASH SOUP

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

SECOND

BC ALBACORE TUNA TATAKI

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

PEMBERTON ASSORTED BEET SALAD

lightly pickled beets, toasted walnut pesto, orange segments, pemberton greens
whipped goat cheese, beet chips, extra virgin olive oil 25.5

JUMBO PRAWN COCKTAIL

ocean wise prawns, house prepared cocktail sauce 3 pieces 18.5

GRILLED PACIFIC OCTOPUS (\$12 supplement)

gigante bean ragout, calabrian chili and 'nduja sofrito, piquillo peppers, pemberton microgreens 32.5

ROOTDOWN FARM KALE 'CAESAR' SALAD

classic caesar dressing, toasted marcona almonds, cured egg yolk, grana padano, garlic and lemon breadcrumbs 22.5

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

ANGUS RESERVE BEEF TENDERLOIN 6oz (\$26 supplement)

pemberton potato and aged cheddar terrine, rootdown farm carrots, ruby port jus 72.5
(larger sizes available for a la carte)

ROASTED YARROW MEADOW DUCK

beluga lentils, toasted farro, sugar snap peas, pickled raisins, parsnip chips, jus naturel 52.5

BC WILD + CULTIVATED MUSHROOM RISOTTO

arborio rice, roasted mushrooms, white wine, finished with mascarpone
snipped chives, parmesan crisps, mushroom gremolata 39.5
(add scallops 9 ea)

PAN SEARED BC LINGCOD

espelette pepper, spring root vegetable chowder, buttered hakurei turnips, radicchio salad 52.5

MISO MARINATED BC SABLEFISH (\$14 supplement)

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

HOUSE MADE PASTA 'POMODORO'

slow roasted tomato sauce, toasted pine nuts, crispy garlic chips, smoked tomato butter 37.5

accompaniments for the table

GARLIC BUTTER PACIFIC PRAWN 6 ea SEARED SCALLOP 9 ea BUTTERED GREEN BEANS 16.5
PEI LOBSTER TAIL 26.5 ROASTED LOCAL MUSHROOMS 16.5 TRUFFLE FRIES 14.5 HOUSE FRIES 11.5

DESSERT

BLACK FOREST CAKE

dark and white chocolate mousse with flourless chocolate cake
brandied cherries and chantilly cream 17.5

CITRUS + YOGURT MOUSSE GATEAU

lemon chiffon sponge layered with vanilla yogurt mousse
citrus segments, blood orange confit and yuzu whipped ganache 16.5

HOUSEMADE PETIT FOURS

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

COCONUT PANNA COTTA (VEGAN)

with fresh pineapple salad and guava tapioca 16.5

CHEF CURATED ARTISAN CHEESE SELECTION (\$8 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*