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## RAW BAR A LA CARTE

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### 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)

*please ask your server for our daily selection*  
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

**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

**ISLAND TIDE** ritherdon bay, medium deep, firm 6

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

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

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## 4-COURSE PRIX FIXE MENU

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CELEBRATING 45 YEARS OF HOSPITALITY IN WHISTLER

\$45 PER GUEST | WINE PAIRINGS \$45

### FIRST

#### SMOKED ROMA TOMATO SOUP

bc goat cheese mousse, globe basil, extra virgin olive oil 19.5

### SECOND

#### WILD BC SOCKEYE SALMON BATTERA

'box style pressed sushi', thinly sliced salmon sashimi, lemon, shiso leaf, citrus soya 24.5

#### NORTH ARM FARM BEET SALAD

assorted beets, orange segments, spinach and pistachio pesto, creme fraiche, snap peas 25.5

#### JUMBO PRAWN COCKTAIL

ocean wise prawns, house prepared cocktail sauce 3 pieces 18.5

#### ALBERTA ANGUS RESERVE BEEF TARTARE (\$10 supplement)

handcut beef tenderloin, egg yolk gel, pickled red onions  
grilled house baked bread, mustard aioli 33.5

#### ROOTDOWN FARM KALE 'CAESAR' SALAD

classic caesar dressing, toasted marcona almonds, cured egg, 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

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## MAIN

*all large plates can be gluten free*

**ANGUS RESERVE BEEF TENDERLOIN\* 6oz (\$26 supplement) 72.5**

**PEI BLUE DOT BEEF STRIPLOIN 10oz (\$32 supplement) 86.5**  
pemberton potato and aged cheddar terrine, bc green asparagus, ruby port jus  
*\*(larger sizes available for a la carte)*

**ROSSDOWN FARM FREE RUN CHICKEN BREAST**

stuffed with bc wild and cultivated mushrooms, hakurei turnips, toasted hazelnuts, jus natural 52.5

**GOODFIELD FARM STINGING NETTLE RISOTTO**

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

**TOFINO SPRING SALMON**

pan seared salmon, sweet corn nage, local spring vegetable, green bean and corn medley 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

**CHOCOLATE + ALMOND GANACHE TORTE**

dark chocolate ganache, whipped milk chocolate cream, caramelized almonds 17.5

**MIXED BERRY + CITRUS BOMBE**

yuzu mousse with strawberry confit, fresh berries, candied citrus zest 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 (\$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*