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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

**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*

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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

#### BC WILD + CULTIVATED MUSHROOM SOUP

mushroom and chive arancini, tarragon aioli, extra virgin olive oil 19.5

### SECOND

#### BC ALBACORE TUNA SUSHI ROLL

spicy tuna wrapped in avocado and shiso, sesame soya dressing 24.5

#### PEMBERTON SPRING VEGETABLE SALAD

local asparagus, radish, baby greens, peas, green goddess dressing, fresh ricotta and lemon gel 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 soffrito, 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

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## MAIN

*all large plates can be gluten free*

**HANKS GRASS FED BEEF TENDERLOIN 6oz (\$28 supplement) 74.5**

**ANGUS RESERVE BEEF RIBEYE 12oz (\$36 supplement) 84.5**  
pemberton potato and aged cheddar terrine, bc green asparagus, ruby port jus

### 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)

### ALMOND CRUSTED WILD BC HALIBUT

first of the season halibut, local root vegetables, white wine halibut veloute, baby herb salad 56.5

### 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 16.5**   **SEARED SCALLOP 9 ea 14.5**   **BUTTERED GREEN ASPARAGUS 17.5**  
**ROASTED LOCAL MUSHROOMS 16.5**   **TRUFFLE FRIES 14.5**   **HOUSE FRIES 11.5**

## DESSERT

### VALRHONA CHOCOLATE TART

dark chocolate ganache, sweet pastry crust, fresh raspberries  
chantilly cream, candied almonds 17.5

### FIRST OF THE SEASON RHUBARB BOMBE

yuzu mousse, lemon chiffon cake, pemberton rhubarb center  
poached rhubarb, fresh strawberries 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*