
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)

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

4-COURSE PRIX FIXE MENU

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

MAIN

all large plates can be gluten free

50 DAY DRY AGED PEI BEEF STRIPLOIN 10oz (\$28 supplement) 74.5
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 SEARED SCALLOP 9 ea 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*