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
served with blinis, creme fraiche, free range chopped egg, snipped chives

oscietra	bc northern divine	beluga
10g 69 or 30g 175	*12g 79 or 30g 185*	*10g 89 or 30g 295*

OYSTER BAR
please ask your server for our daily selection

ROYAL MIYAGI sunshine coast, smooth, clean finish 5
FANNY BAY okeover inlet, sweet, fresh finish 5
CHEF CREEK baynes bay, creamy, sweet briny flavour 5
KUSSHI deep bay, plump, buttery, sweet fruity finish 5
ISLAND TIDE ritherdon bay, medium deep, firm 5
BAY BREEZE stanhope, pei, clean, light brine, crisp 5

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 | BEVERAGE PAIRINGS $45

FIRST

PEMBERTON BUTTERNUT SQUASH SOUP
pumpkin seed granola, apple curry oil, spiced creme fraiche 19.5

SECOND

WILD BC SOCKEYE SALMON SUSHI ROLL
salmon sashimi, avocado, cucumber, shiso leaf, citrus adjusted soya 25.5

BC ENDIVE + OKANAGAN PEAR SALAD
poached pear, comte cheese, candied pecans, quince and olive oil vinaigrette 25.5

JUMBO PRAWN COCKTAIL
ocean wise prawns, house prepared cocktail sauce 3 pieces 18.5

WILD SCALLOP CRUDO ($8 supplement)
calamansi and orange dressing, marinated cucumber, local corn crunch, avocado salsa 28.5

BABY GEM LETTUCE 'CAESAR'
cured egg yolk, grana padano, sourdough crumb, classic dressing, fresh herbs 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

'AAA' NORTHERN GOLD BEEF TENDERLOIN 6oz ($26 supplement) 74.5
sauteed rapini, crisp parmesan polenta, green peppercorn sauce
(add black truffle butter 9)

YARROW MEADOWS DUCK BREAST
three cheese and chive tortelloni, root down farm carrots, duck apple jus 52.5

BC WILD+ CULTIVATED MUSHROOM RISOTTO
arborio rice, roasted mushrooms, grana padano, mushroom and parsley gremolata 39.5
(add scallops 9 ea)

CITRUS CURED STEELHEAD
pomme puree, pemberton beets, savoy cabbage, saffron and white wine beurre blanc 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 **ROASTED LOCAL MUSHROOMS** 16.5
BABY CARROTS 16.5 **TRUFFLE FRIES** 14.5 **HOUSE FRIES** 11.5

DESSERT

OKANAGAN APPLE CHEESECAKE
mascarpone cheesecake, brown butter graham crust, caramelized apples 17.5

VALRHONA CHOCOLATE + HAZELNUT BOMBE
dark chocolate mousse, flourless chocolate sponge, candied hazelnuts 17.5

COCONUT PANNA COTTA (vegan)
vegan coconut custard, passionfruit gelee, guava tapioca 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, quince jelly, sourdough crostini 23.5

James Walt culinary director *joined in 1997*
Masato Onishi raw bar chef *joined in 2012*
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*