
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 22.5 6 pieces 29.5

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

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

STELLAR BAY GOLD barkley sound, deep cup, buttery 6

KUSSHI deep bay, plump, buttery, sweet fruity finish 6

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

4-COURSE PRIX FIXE MENU

CELEBRATING THE START OF 45 YEARS OF HOSPITALITY IN WHISTLER

\$44 PER GUEST | WINE PAIRINGS \$44

FIRST

BC BUTTERNUT SQUASH SOUP

scented with ginger, compressed okanagan apples, pumpkin seed crunch 19.5

SECOND

RED TUNA "POKE"

ahi tuna tossed with sesame, avocado, daikon radish and shiso leaf 22.5

ASSORTED ROOTDOWN FARM BEET SALAD

toasted walnut and blue cheese pesto, beet salsa, citrus gel, orange segments and frisee 21.5

JUMBO PRAWN COCKTAIL

ocean wise prawns, house prepared cocktail sauce 3 pieces 18.5

GRILLED PACIFIC OCTOPUS (\$12 supplement)

gigante beans, piquillo pepper, roasted garlic, chorizo nduja soffrito 32.5

LOCAL BABY KALE "CAESAR" SALAD

classic caesar dressing, toasted marcona almonds, cured egg yolk, grana padano, garlic 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 29.5

MAIN

all large plates can be gluten-free

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

potato puree, bc button mushrooms tossed with roasted garlic, broccolini, ruby port glaze 64.5
(larger sizes available for a la carte)

DUO OF YARROW MEADOWS DUCK

roasted duck breast, confit duck leg and caramelized fig gyoza, napa cabbage, five spiced crisps 48.5

BC WILD AND CULTIVATED MUSHROOM RISOTTO

arborio rice, pickled wild mushrooms, mascarpone, roasted sunchoke, puffed wild rice 36.5
(add scallops 8 ea)

ICY WATERS ARCTIC CHAR

lightly cured and seared, root vegetable and manila clam chowder, sweet corn crunch 48.5

MISO MARINATED BC SABLEFISH (\$14 supplement)

shiitake mushrooms, braised daikon radish, edamame, shaved radish
lemongrass ginger dashi broth, green onion 58.5

HOUSE MADE PASTA + LUMINA LAMB RAGU

slow roasted lamb sauce, calabrian chili, mint chimichurri, ricotta
smoked tomato butter 37.5

accompaniments for the table

PACIFIC PRAWN 6 ea SEARED SCALLOP 8 ea
GRILLED BROCCOLINI 15.5 TRUFFLE FRIES 12.5 HOUSE FRIES 10.5

DESSERT

OKANAGAN PEAR BOMBE

vanilla chiffon and white chocolate mousse, red wine poached pears, crisp pear chip 16.5

VALRHONA CHOCOLATE FONDANT

warm centred chocolate cake with fresh vanilla bean ice cream, candied hazelnuts
dulce de leche sauce 16.5

HOUSEMADE PETIT FOURS

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

VANILLA + COCONUT CREME CARAMEL (VEGAN)

with fresh pineapple salad and guava tapioca 15.5

CHEF CURATED ARTISAN CHEESE SELECTION (\$7 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*