
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

SMOKED ROMA TOMATO SOUP

crisp chimichurri bread, goat cheese mousse, basil 19.5

SECOND

BC ALBACORE TUNA SUSHI ROLL

thinly sliced tuna wrapped in avocado, shiso, with sesame soy dressing 22.5

ROOTDOWN FARM ASSORTED BEET SALAD

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

JUMBO PRAWN COCKTAIL

ocean wise prawns, house prepared cocktail sauce 3 pieces 18.5

GRILLED PACIFIC OCTOPUS (\$12 supplement)

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

LOCAL BABY KALE "CAESAR" SALAD

toasted marcona almonds, classic caesar dressing, grana padano, buttermilk onion rings 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 (\$25 supplement)

rootdown farm collard greens, fondant potatoes with salsa verde, red wine glaze 64.5
(larger sizes available for a la carte)

DUO OF ORGANIC LAMB

roasted sirloin and housemade sausage, ratatouille of root vegetables, apple mint mostarda
pickled mustard seeds 46.5

TOFINO SPRING SALMON

lightly seared salmon, sweet corn nage, corn and green bean succotash, pea shoots 36.5

MISO MARINATED BC SABLEFISH (\$14 supplement)

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

BC WILD AND CULTIVATED MUSHROOM RISOTTO

arborio rice, mascarpone, pickled shimeji, truffle essence, crispy wild rice, grana padano 38.5
(add scallops 8 ea)

HOUSE MADE PASTA "POMODORO"

slow roasted tomato sauce, toasted pinenuts, crispy garlic chips, shaved pecorino
smoked tomato butter 37.5

accompaniments for the table

PACIFIC PRAWN 6 ea	SEARED SCALLOP 8 ea
GLAZED LOCAL CARROTS 15.5	TRUFFLE FRIES 12.5 HOUSE FRIES 10.5

DESSERT

CITRUS YOGURT GATEAU

lemon chiffon cake with cream cheese and vanilla mousse,
candied blood oranges, fresh orange segments, yuzu gel 16.5

CHOCOLATE + CARAMEL GANACHE TORTE

chocolate genoise, dark chocolate ganache, whipped milk chocolate
dulce de leche 16.5

HOUSEMADE PETIT FOURS

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

COCONUT PANNA COTTA (VEGAN)

poached fraser valley pears, toasted coconut streusel, red wine syrup 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*