
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 TATAKI

lightly seared tuna, ponzu pearls, shiso leaf, shaved daikon radish 22.5

ASSORTED PEMBERTON BEET SALAD

local beets, candied walnuts, bc chicory, whipped blue cheese and plum vinaigrette 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

BABY GEM "CAESAR" SALAD

classic caesar dressing, cured egg yolk, toasted parmesan breadcrumbs and crispy capers 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)

pemberton crushed potatoes with sour cream, grilled broccolini and red wine glaze 64.5
(larger sizes available for a la carte)

DUO OF SAKURA FARMS PORK

grilled pork tenderloin, housemade sausage, maple roasted squash and apple mostarda 48.5

BC WILD AND CULTIVATED MUSHROOM RISOTTO

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

ICY WATERS ARCTIC CHAR

lightly cured, sesame seed crust, beet and ginger salsa, roasted beets, tarragon aioli 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 "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
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

DARK CHOCOLATE + HAZELNUT TORTE

chocolate mousse layered with gluten free chocolate genoise, candied hazelnuts
whipped milk chocolate ganache 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*