
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
osietra 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

LOCAL WILD + CULTIVATED MUSHROOM SOUP

marinated mushrooms, farro grains, crispy potato and herbs 19.5

SECOND

WILD BC SOCKEYE SALMON BATTERA

“box style sushi” salmon sashimi, avocado, shiso leaf, yuzu gel, citrus soya 24.5

PEMBERTON BEETS + BUFFALO MOZZARELLA

roasted, lightly pickled beets, organic leaves, pomegranate and apple vinaigrette, spiced pecans 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 verde 28.5

LOCAL 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

'AAA' NORTHERN GOLD TENDERLOIN 6oz (\$26 supplement) 74.5

pemberton potato and herb roesti, rootdown farm carrots, green peppercorn sauce
(add black truffle butter 9)

GRILLED LAMB SIRLOIN

crisp parmesan and truffle polenta, chimichurri, roasted cauliflower and cauliflower puree 54.5

PEMBERTON CARROT RISOTTO

arborio rice, carrot infused white wine, baby carrots, chives
finished with mascarpone + white wine 39.5
(add scallops 9 ea)

PAN SEARED BC LINGCOD

seasoned with espelette, three cheese ravioli, red pepper sauce
green beans with toasted marcona almonds 54.5

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 CAULIFLOWER 16.5
ROASTED LOCAL MUSHROOMS 16.5 BABY CARROTS 16.5 TRUFFLE FRIES 14.5 HOUSE FRIES 11.5

DESSERT

OKANAGAN APPLE CHEESECAKE

caramelized apples, mascarpone, brown butter graham crust, dulce de leche 16.5

DARK CHOCOLATE + RASPBERRY BOMBE

dark chocolate mousse, raspberry confit center, gluten free chocolate sponge
fresh raspberries and mint 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*

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*