
RAW BAR A LA CARTE

TWO-TIER SEAFOOD TOWER

10 oysters on the half shell, 6 chilled prawns, albacore tuna tataki, spicy tuna roll
marinated seaweed and jellyfish salad, ceviche, smoked wild sockeye salmon 139

add a third tier of 1lb whole maritime lobster AQ

JUMBO PRAWN COCKTAIL

house prepared cocktail sauce
4 pieces 22.5 6 pieces 29.5

NOVA SCOTIA LOBSTER COCKTAIL

house prepared cocktail sauce
½ lb AQ 1 lb AQ

OYSTER BAR

please ask your server for our daily selection

ROYAL MIYAGI baynes sound, firm, light briny finish 5

KISU baynes sound, deep cup, light finish 5

FANNY BAY baynes sound, firmer texture, light briny finish 5

STELLAR BAY GOLD barkley sound, deep cup, buttery 5

CHEF'S CREEK okeover inlet, small and firm, melon finish 5

KUSSHI deep bay, plump, firm, deep cup 5

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

4-COURSE PRIX FIXE MENU

CELEBRATING 43 YEARS OF SERVICE IN WHISTLER

\$43 PER GUEST | WINE PAIRINGS \$43

FIRST

BC BUTTERNUT SQUASH SOUP

north arm farm maple syrup, oats, curry oil, spiced creme fraiche 19.5

SECOND

BC ALBACORE TUNA TATAKI

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

ROOTDOWN FARM BEET + ROASTED DELICATA SQUASH SALAD

lightly pickled assorted beets, beet salsa, goat cheese, pine nut pesto 21.5

JUMBO PRAWN COCKTAIL

ocean wise prawns, house prepared cocktail sauce 3 pieces 18.5

CLASSIC ALBERTA ANGUS RESERVE BEEF TARTARE (\$7 supplement)

grilled house baked bread, egg gel, white soy pearls, crispy shallots 26.5

DINOSAUR KALE "CAESAR"

classic caesar dressing, grana padano, chickpea hummus, ceci, olives 22.5

QUEBEC FOIE GRAS PARFAIT (\$9 supplement)

house baked brioche, ruby port gel, okanagan apple and pear chutney, candied zest, toasted pistachio 29.5

MAIN

all large plates can be gluten-free

ANGUS RESERVE BEEF TENDERLOIN 6oz (\$25 supplement)

rootdown farm hakurei turnip and sweet cipollini onion, local potato pave, ruby port jus 64.5
(larger sizes available for a la carte)

ROASTED YARROW MEADOW DUO OF DUCK

braised fennel, crispy confit duck leg croquette, brandied cherries, toasted pecans 48.5

BC WILD + CULTIVATED MUSHROOM RISOTTO

arborio rice, roasted mushroom and pemberton sunchoke, porcini parmesan chips 36.5
add scallops 8 each

TOFINO SPRING SALMON

roasted spaghetti squash, lemon infused north arm farm salsify, nori and sesame, citrus beurre blanc 48.5

MISO MARINATED BC SABLEFISH (\$14 supplement)

shiitake mushrooms, braised daikon radish, warm dashi broth, seasonal greens 58.5

HOUSEMADE CASSARECCE PASTA

preserved tomato sauce, garlic chips, pecorino toscano, luigi & sons olive oil 37.5

accompaniments for the table

PACIFIC PRAWN 6 ea SEARED SCALLOP 8 ea ROASTED BC MUSHROOMS 13.5
BRUSSELS SPROUTS + MAPLE MISO 13.5 TRUFFLE FRIES 12.5 HOUSE FRIES 10.5

DESSERT

VALRHONA CHOCOLATE GANACHE TART

dark chocolate ganache baked in a sweet pastry crust, fresh raspberries
chantilly cream and preserved raspberry coulis 15.5

TROPICAL FRUIT + COCONUT MACARON

coconut almond joconde sponge layered with passionfruit bavaois
toasted coconut macaron, fresh mango + pineapple salad and guava coulis 16.5

LAYERED CHOCOLATE + HAZELNUT MOUSSE

flourless chocolate sponge, milk chocolate hazelnut mousse and dark chocolate glaze
whipped hazelnut cream and candied hazelnuts 16.5

HOUSEMADE PETIT FOURS

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

CHEF CURATED ARTISAN CHEESE SELECTION (\$7 supplement)

house selection of three cheeses, fig + apple jam, sourdough crostini 23.5

James Walt, Culinary Director *Joined on Araxi in 1997*

Darin Newton, Director of Operations *Joined on Araxi in 2015*

Jason Kawaguchi, Wine Director *Joined on Araxi in 2009*

Rene Wuethrich, Bar Manager *Joined on Araxi in 2000*

Ying Gao, Executive Chef *Joined on Araxi in 2024*

Aaron Heath, Pastry Chef *Joined on Araxi in 1996*