

*araxi*

*Menu available from*  
November 22 to November 23

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## RAW BAR A LA CARTE

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### 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

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

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

**KISU** baynes sound, deep cup, light finish 5

**STELLAR BAY GOLD** barkley sound, deep cup, buttery 5

**KUSSHI** deep bay, plump, firm, deep cup 5

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

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## 4-COURSE PRIX FIXE MENU

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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 SUSHI ROLL

spicy tuna wrapped with avocado, toasted sesame and soya glaze 22.5

#### ROOTDOWN FARM BEET + ROASTED DELICATA SQUASH SALAD

lightly pickled assorted beets, house made ricotta, sage and 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)

grana padano crisps, grilled house baked bread, soy cured egg yolk 26.5

#### LOCAL CHICORY "CAESAR" SALAD

classic caesar dressing, grana padano, toasted marcona almonds, buttermilk onion ring 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

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## 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, cherries, toasted pecans 48.5

### CARAMELIZED NORTH ARM FARM SUNCHOKE RISOTTO

arborio rice, roasted sunchoke, grana padano, rosemary oil, snipped chives 36.5  
add scallops 8 each

### TOFINO SPRING SALMON

roasted pemberton spaghetti squash, late season zucchini and root vegetable, chorizo ragu 48.5

### MISO MARINATED BC SABLEFISH (\$14 supplement)

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

### HOUSEMADE CASSARECCE PASTA

basil pesto, bc wild + cultivated mushrooms, marsala cream sauce, parsley 36.5

### *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

### WARM VANILLA + SPICE BEIGNETS

fresh baked vanilla beignets with warm chocolate and caramel dipping sauces  
tahitian vanilla ice cream 15.5

### TROPICAL FRUIT MACARON

coconut macaron with passionfruit ganache and guava + mango confit  
lime infused fresh mango and pineapple salad 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*

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*Menu available from*  
November 24 to December 5

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### FIRST

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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

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(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*

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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

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