
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

BC WILD + CULTIVATED MUSHROOM SOUP

wild mushroom and truffle arancini, wild rice, chives 19.5

SECOND

WILD BC SOCKEYE SALMON BATTERA

box style sushi, salmon sashimi, lemon, avocado, shiso leaf and citrus adjusted soy 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

ALBERTA ANGUS RESERVE BEEF TARTARE (\$12 supplement)

chopped beef tenderloin, egg yolk jam, pickled red onion, mustard aioli, grilled house bread 26.5

CHARRED BABY GEM "CAESAR" SALAD

classic caesar dressing, cured egg yolk, toasted parmesan bread crumbs 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 (\$25 supplement)

pemberton crushed potatoes with sour cream, rootdown farm baby carrots and ruby port glaze 64.5
(larger sizes available for a la carte)

ROSSDOWN FARM ORGANIC CHICKEN BREAST

stuffed with fresh herbs, toasted chestnuts and hazelnuts, pemberton celery root fondant
buttered broccoli 46.5

LAST OF THE SEASON CORN RISOTTO

arborio rice, peaches and creamed corn, parmigiano reggiano, toasted pumpkin seed pesto 36.5
(add scallops 8 ea)

WILD BC LINGCOD

pan seared with espelette pepper, pemberton root vegetable medley, saffron beurre blanc 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 "PUTTANESCA"

fresh casarecce with olives, capers, cherry tomatoes, aged gouda, fresh herbs, shaved pecorino 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 MOUSSE GATEAU

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

DARK CHOCOLATE + HAZELNUT BOMBE

chocolate mousse layered with gluten free chocolate genoise
chocolate and toasted hazelnut streusel 16.5

HOUSEMADE PETIT FOURS

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

VANILLA + COCONUT CREME CARAMEL (VEGAN)

with poached okanagan pears, mint and candied lemon zest 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 araxi 2024*

Jason Kawaguchi, wine director *joined in 2009*

Rene Wuethrich, bar manager *joined in 2000*