

araxi

Menu available from
October 6 to October 12

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

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.

4-COURSE PRIX FIXE MENU

CELEBRATING 43 YEARS OF SERVICE IN WHISTLER

\$43 PER GUEST | WINE PAIRINGS \$43

FIRST

BC WILD + CULTIVATED MUSHROOM SOUP

mushroom mascarpone mousse, truffle potato chips, chives 19.5

SECOND

SEARED BC ALBACORE TUNA

toasted sesame dressing, shiso leaf, crispy ginger, chilies, soba noodles 22.5

ROOTDOWN FARM BEET CARPACCIO

lightly pickled assorted beets, okanagan apple, shaved fennel
fresh ginger-quince vinaigrette, jessie's greens 21.5

JUMBO PRAWN COCKTAIL

oceanwise prawns, house prepared cocktail sauce 3 pieces 18.5

ALBERTA ANGUS RESERVE BEEF TARTARE (\$7 supplement)

quail egg, smoked garlic aioli, pickled wild mushroom, grilled house baked bread 26.5

PEMBERTON SQUASH + TUSCAN KALE SALAD

honey roasted squash, house made ricotta, candied pumpkin seeds, green goddess dressing 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

available from October 6 to October 12

MAIN

all large plates can be gluten-free

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

rootdown farm glazed carrots, ruby port glaze, pomme puree 64.5
(larger sizes available for a la carte)

YARROW MEADOW DUO OF DUCK

roasted duck breast, croquette of slow cooked duck leg
white bean and red pepper 'nduja soffritto 48.5

LAST OF THE SEASON SWEET CORN RISOTTO

arborio rice, bc corn, white wine, fresh herbs, grana padano, corn gremolata 36.5
add scallops 8 each

WILD BC LINGCOD

pan seared with espelette pepper, saltspring island mussels
pemberton root vegetable and saffron medley 48.5

MISO MARINATED BC SABLEFISH (\$14 supplement)

shiitake mushrooms, braised daikon radish, warm dashi broth, seasonal greens
green onion, toasted sesame oil 58.5

HOUSEMADE RIGATONI PASTA "PUTTANESCA"

olives, capers, chilies, tomatoes, luigi & sons olive oil 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

BASQUE CHEESECAKE

caramelized poached pears, whipped caramel ganache 15.5

'HARMONY RIDGE' CHOCOLATE FONDANT

warm centered chocolate cake made with araxi's custom blend dark chocolate, vanilla ice cream 16.5

MILK CHOCOLATE + HAZELNUT MOUSSE

candied hazelnuts, fresh raspberries and whipped ganache 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

available from October 6 to October 12

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 on
October 13

RAW BAR A LA CARTE

TWO-TIER SEAFOOD TOWER

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marinated seaweed and jellyfish salad, ceviche, smoked wild sockeye salmon 139
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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

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STELLAR BAY GOLD barkley sound, deep cup, buttery 5

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4-COURSE PRIX FIXE MENU

CELEBRATING 43 YEARS OF SERVICE IN WHISTLER

\$43 PER GUEST | WINE PAIRINGS \$43

FIRST

BC BUTTERNUT SQUASH SOUP

spiced creme fraiche, apple-curry oil, candied pecans 19.5

SECOND

WILD BC SOCKEYE SALMON SUSHI ROLL

salmon sashimi, avocado, shiso, aji amarillo sauce and citrus adjusted soy 22.5

ROOTDOWN FARM BEET + CITRUS SALAD

lightly pickled assorted beets, bitter leaves, goat cheese, orange-mint yogurt 21.5

JUMBO PRAWN COCKTAIL

ocean wise prawns, house prepared cocktail sauce 3 pieces 18.5

ALBERTA ANGUS RESERVE BEEF TARTARE (\$7 supplement)

chive mayo, soy cured yolk, crispy shallot, grilled house baked bread 26.5

LOCAL TUSCAN KALE CAESAR SALAD

“classic” caesar dressing, grana padano, toasted marcona almonds, garlic croutons 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

available October 13

MAIN

all large plates can be gluten-free

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

rootdown farm collard greens, fondant potatoes with chimichurri, ruby port glaze 64.5
(larger sizes available for a la carte)

ROASTED FRASER VALLEY TURKEY

roasted turkey breast, slow cooked turkey leg stuffing, pomme puree, brussels sprouts, glazed carrots
cranberry-apple sauce and sherry scented gravy 48.5

ROASTED CHESTNUT + TRUFFLE RISOTTO

arborio rice, bc wild and cultivated mushroom, truffle, chestnuts and crispy sage 36.5
add scallops 8 each

PAN SEARED YUKON ARCTIC CHAR

sesame crunch, roasted local carrots, glazed hakurei turnips, tarragon and caper aioli 48.5

MISO MARINATED BC SABLEFISH (\$14 supplement)

shiitake mushrooms, braised daikon radish, warm dashi broth, seasonal greens
green onion, toasted sesame oil 58.5

HOUSEMADE RIGATONI PASTA "PUTTANESCA"

olives, capers, chilies, tomatoes, luigi & sons olive oil 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

ARAXI'S PUMPKIN TART

spiced pumpkin custard in sweet pastry crust, sour cream ice cream, candied pumpkin seeds 15.5

BASQUE CHEESECAKE

white wine and brandy poached pears, caramel sauce, whipped white chocolate 16.5

MILK CHOCOLATE + HAZELNUT GATEAU

candied hazelnuts, fresh raspberries, moist chocolate sponge 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

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Menu available from
October 14 to October 20

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QUEBEC FOIE GRAS PARFAIT (\$9 supplement)

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available from October 14 to October 19

MAIN

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rootdown farm collard greens, fondant potatoes with chimichurri, ruby port glaze 64.5
(larger sizes available for a la carte)

QUEBEC VEAL TRIO

slow-cooked veal cheek, roasted loin and crispy sweetbreads, celery root + parsley puree
balsamic glazed mini red onion 48.5

ROASTED CHESTNUT + TRUFFLE RISOTTO

arborio rice, bc wild and cultivated mushroom, truffle, chestnuts and crispy sage 36.5
add scallops 8 each

PAN SEARED YUKON ARCTIC CHAR

sesame crunch, roasted local carrots, glazed hakurei turnips, tarragon and caper aioli 48.5

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DESSERT

VALRHONA CHOCOLATE TART

dark chocolate ganache in sweet pastry crust, espresso macaron, mocha cream 15.5

BASQUE CHEESECAKE

white wine and brandy poached pears, caramel sauce, whipped white chocolate 16.5

MILK CHOCOLATE + HAZELNUT GATEAU

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