

*araxi*

*Menu available from*  
October 14 to October 19

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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

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

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## MAIN

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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)

### 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

### 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

### 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

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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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*