
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 BUTTERNUT SQUASH SOUP

spiced creme fraiche, apple relish, apple-curry oil 19.5

SECOND

BC ALBACORE TUNA POKE

avocado, cucumber, seaweed, house poke sauce, daikon radish, shiso 22.5

ROOTDOWN FARM BEET + MIX RADISH SALAD

lightly pickled assorted beets, salsa verde, seabuckthorn, roasted seed ricotta 21.5

JUMBO PRAWN COCKTAIL

ocean wise prawns, house prepared cocktail sauce 3 pieces 18.5

ALBERTA ANGUS RESERVE BEEF CARPACCIO (\$7 supplement)

panzanella salad, truffle essence, grana padano, black garlic aioli 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

MAIN

all large plates can be gluten-free

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

fondant potatoes with chimichurri, roasted mushroom, ruby port glaze 64.5
(larger sizes available for a la carte)

DUO OF YARROW MEADOWS DUCK

confit duck tortellini, figs, rosemary duck jus, shallot, honey roasted local parsnip 48.5

ROASTED SUNCHOKE + BC MUSHROOM RISOTTO

pemberton sunchokes, arborio rice, bc wild and cultivated mushroom, sage, walnuts 36.5
add scallops 8 each

TOFINO SPRING SALMON

meyer lemon relish, castelvetrano olives, wild rice and root vegetable fricassee 48.5

MISO MARINATED BC SABLEFISH (\$14 supplement)

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

STICKY TOFFEE PUDDING

warm caramel soaked date cake, poached pears, sour cream ice cream, candied pecans 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

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*