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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 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

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## 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*