
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

CHILLIWACK CORN SOUP

fresh local corn with ginger, lemongrass and kaffir lime leaves, corn salsa and corn crunch 19.5

SECOND

BC ALBACORE TUNA TATAKI

seared and thinly sliced tuna, daikon radish, ponzu pearls, shiso leaf and ponzu sauce 22.5

ASSORTED PEMBERTON HEIRLOOM TOMATO SALAD

goodfield and rootdown farm tomatoes with organic greens, lemon creme fraiche and baby cucumbers 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

BC ENDIVE + CHICORY SALAD

candied walnuts, okanagan nectarines, grana padano, chives, fresh herb and citrus vinaigrette 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)

yukon gold potato puree, local glazed baby carrots, roasted king oyster mushroom, ruby port glaze 64.5
(larger sizes available for a la carte)

GRILLED ORGANIC LAMB SIRLOIN

roasted jalapeno and mint chimichurri, house dukkah blend
curry scented sweet potatoes, green kale leaves 48.5

PEMBERTON SUMMER SQUASH + PRESERVED LEMON RISOTTO

arborio rice, mascarpone, white wine, parmigiano reggiano, shaved zucchini, baby spinach 38.5
(add scallops 8 ea)

WILD BC HALIBUT

lightly roasted halibut, root vegetable chowder, manila clams and confit cherry tomatoes 48.5

MISO MARINATED BC SABLEFISH (\$14 supplement)

shiitake mushrooms, braised daikon radish, edamame, shaved radish
lemongrass ginger dashi broth, green onion 58.5

HOUSEMADE RIGATONI 'POMODORO' PASTA

slow roasted heirloom tomatoes, toasted pinenuts, crisp garlic chips
shaved pecorino, smoked tomato butter 36.5

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

ARAXI BLACK FOREST CAKE

flourless chocolate cake layered with white and dark chocolate mousse
chantilly cream, amarena cherries 16.5

FRASER VALLEY STRAWBERRY BOMBE

local strawberries, white chocolate mousse, lemon chiffon sponge, rhubarb strawberry coulis 16.5

HOUSEMADE PETIT FOURS

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

VANILLA + COCONUT CREME CARAMEL (VEGAN)

served with okanagan cherries, 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 in 2024*

Jason Kawaguchi, wine director *joined in 2009*

Rene Wuethrich, bar manager *joined in 2000*