

---

## 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

truffle mascarpone, wild rice, crispy sage 19.5

### SECOND

#### WILD BC SOCKEYE SALMON BATTERA

box style sushi, salmon sashimi, lemon, avocado, shiso, citrus adjusted soya 22.5

#### NORTH ARM FARM BEET + WILD GREEN SALAD

assorted beets, beet crunch, candied pecans, goat cheese snow, orange segments 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

#### GOODFIELD + ROOTDOWN FARM 'WALDORF' SALAD

pomegranate glazed raisins, apple, pear, fennel, chicory, dijon vinaigrette, parmesan 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)

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

### GRILLED LAMB SIRLOIN

tahini roasted cauliflower, local mushroom red wine sauce, braised cabbage  
pickled cauliflower, toasted almonds 48.5

### ROASTED CHESTNUT + BC PARSNIP RISOTTO

arborio rice, white wine, toasted walnut, rosemary brown butter, chives 36.5

### SEARED BC SPRING SALMON

fisherman's style stew, rootdown farm root vegetable, saffron lemon nage, crispy leeks 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 CASSARECCE PASTA WITH SUNDRIED + ROASTED TOMATOES

bc goat cheese, sundried tomato ragout, pine nuts, capers 36.5

### accompaniments for the table

PACIFIC PRAWN 6 ea SEARED SCALLOP 9 ea ROASTED BC MUSHROOMS 13.5  
BRUSSELS SPROUTS + MAPLE MISO 13.5 TRUFFLE FRIES 12.5 HOUSE FRIES 10.5

## DESSERT

### YUZU MOUSSE CAKE WITH PISTACHIO CHIFFON

late season blueberries, pemberton mint, vanilla 15.5

### BLACK FOREST GATEAU

dark and white chocolate mousse with flourless chocolate cake  
brandied cherries, chocolate sauce and chantilly cream 16.5

### SACHERTORTE

araxi's 'harmony ridge' dark chocolate cake, candied almonds  
whipped almond ganache, fraser valley raspberries 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*