

# araxi

## \$55 PRIX FIXE MENU

### FIRST COURSE

#### CHILLED SWEET PEA SOUP

snap peas, lime gel, goat cheese sorbet, prosciutto crumb

#### ASPARAGUS SALAD

grilled green asparagus, mt. lehman goat feta, green garlic pearls  
pickled quail's egg, honey vinegar sabayon

#### ALBACORE TUNA AND SOCKEYE SALMON GOM-AE

spinach, green beans, sesame soy dressing

#### QUEBEC FOIE GRAS PARFAIT (\$9 supplement)

house baked brioche, okanagan stone fruit chutney, port gel  
pistachio and candied orange zest

#### TORCHED SCALLOP CRUDO

braised white asparagus, spring radish  
pemberton rhubarb, crispy ginger

#### FRESH BC OYSTERS

chef's selection of four fresh shucked oysters  
chow chow sauce, mandarin oil

### MAIN COURSE

#### NORTHERN GOLD BEEF TENDERLOIN (6oz) (\$28 supplement)

fondant potatoes, creamed bc morel mushrooms  
charred onion petals, rootdown farm spinach, port red wine jus

#### ELDERFLOWER GLAZED DUCK BREAST

rootdown farm carrots and turnips, carrot ketchup, crispy rice cake  
farmer jesse's mustard greens, black garlic duck emulsion

#### PEPPERCORN CRUSTED VENISON

paddy's wild fennel, truffled mushroom puree, endive leaves  
pickled mountain huckleberry game jus

#### ICY WATERS ARCTIC CHAR

green and white asparagus ragout, wild nettle cavatelli  
farmer jesse's mustard greens, toasted marcona almond vin blanc

#### MISO MARINATED BC SABLEFISH (\$12 supplement)

shiitake mushrooms, braised daikon, warm dashi broth  
shaved radish, green onion, sesame and chili baby bok choy

#### WILD AND TAME MUSHROOM RISOTTO

charred leeks, torn tanto latte mozzarella  
red wine glaze

### DESSERT

#### DARK CHOCOLATE 'SNICKERS' BAR

milk chocolate mousse, candied peanuts, caramel popcorn, peanut ganache

#### BASQUE STYLE CHEESECAKE

rhubarb compote, vanilla poached rhubarb, fresh raspberries

#### BLACK FOREST GATEAU

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

#### SELECTION OF PETITS FOURS

araxi signature chocolate bar, shortbread, jellies, mendiants, marshmallows

*Executive Chef, Joel Labute*

*Culinary Director Whistler, James Walt*

## O Y S T E R B A R

*please ask your server for our daily selection*

- KISU** baynes sound, smaller, deep cup, sweet 5
- CHEF CREEK** baynes sound, shallow cup, light briny finish 5
- FANNY BAY** vancouver island, lightly sweet and salty 5
- SUN SEEKER** desolation sound, meaty, sweet and salty 5
- CASCUMPEC BAY** pei, plump meat, salty taste, sweet finish 5
- BARSTOOL** pei, crisp, clean flavour, sweet finish 5
- IRISH POINT** pei, tender texture, sweet brine, smooth finish 5
- MALPEQUE** pei, tender meats, briny and sweet finish 5

The consumption of raw oysters poses an increased risk of food borne illness.

## C H I L L E D S E A F O O D

## C A V I A R F R O M S U S T A I N A B L Y F A R M E D S T U R G E O N (30g)

*please ask your server for our daily selection*

beluga, oscietra, sevruga and bc northern divine (12g size available)  
served with north arm farm blinis, creme fraiche  
free range egg yolk jam, confit lemon, snipped chives

## T W O T I E R S E A F O O D T O W E R

10 oysters on the half shell, 6 chilled prawns  
albacore tuna 'zuke', marinated seaweed and jellyfish salad  
ceviche, spicy tuna roll, smoked wild sockeye salmon 119

*add a third tier of 1 lb whole maritime lobster AQ*

## L O B S T E R + M A T A N E S H R I M P S U S H I R O L L

lobster and shrimp with yuzu mayonnaise  
wrapped in nori and sushi rice  
avocado and sesame seeds 24.5

## S A L M O N A V O C A D O R O L L

sockeye salmon and avocado inside out roll  
aji sauce 22.5

## W I L D B C A L B A C O R E T U N A ' Z U K E '

lightly seared and sliced, sweet yuzu dressing, chili sesame oil  
cucumber and green onion 22.5

## J U M B O P R A W N C O C K T A I L

house-prepared cocktail sauce  
4 pieces 19.5 6 pieces 28.5

## N O V A S C O T I A L O B S T E R C O C K T A I L

house-prepared cocktail sauce  
½ lb AQ 1 lb AQ

*Culinary Director Whistler James Walt**Executive Chef Joel Labute**Restaurant Director Colin Schira**Wine Director Jason Kawaguchi*

## S M A L L P L A T E S

## C H I L L E D S W E E T P E A S O U P

snap peas, lime gel, goat cheese sorbet, prosciutto crumb 19.5

## A S P A R A G U S S A L A D

grilled green asparagus, mt. lehman goat feta, green garlic pearls  
pickled quail's egg, honey vinegar sabayon 19.5

## P A D D Y ' S F R I E D M A I T A K E M U S H R O O M

wild watercress and shaved fennel salad, green garlic aioli  
pickled honey mushroom, cattail pollen 19.5

## Q U E B E C F O I E G R A S P A R F A I T

house baked brioche, okanagan stone fruit chutney, port gel  
pistachio and candied orange zest 27.5

## A H I T U N A T A R T A R E A N D R O A S T E D B O N E M A R R O W

charred green chili aioli, carrot and scallion salad, crispy shallots 27.5

## G R I L L E D O C T O P U S

north arm farm potato puree, root vegetable soffrito with prosciutto  
mustard green chimichurri and watercress, caramelized black olive glaze 26.5

## T O R C H E D S C A L L O P C R U D O

braised white asparagus, spring radish  
pemberton rhubarb, crispy ginger 24.5

L A R G E P L A T E S *All large plates can be gluten-free*

## N O R T H E R N G O L D B E E F T E N D E R L O I N (6oz)

fondant potatoes, creamed bc morel mushrooms  
charred onion petals, rootdown farm spinach, port red wine jus 64.5

## P E P P E R C R U S T E D V E N I S O N L O I N

paddy's wild fennel, truffled mushroom puree, endive leaves  
pickled mountain huckleberry game jus 49.5

## E L D E R F L O W E R G L A Z E D D U C K B R E A S T

rootdown farm carrots and turnips, carrot ketchup, crispy rice cake  
farmer jesse's mustard greens, black garlic duck emulsion 46.5

## H O U S E M A D E B U C A T I N I P A S T A ' M E N T A I K O '

humboldt squid, white wine, lemon cream, spicy cod roe  
parsley, garlic chips and seaweed breadcrumbs 38.5

## M I S O M A R I N A T E D B C S A B L E F I S H

shiitake mushrooms, braised daikon, warm dashi broth  
shaved radishes, green onion, sesame and chili baby bok choy 48.5

## I C Y W A T E R S A R C T I C C H A R

green and white asparagus ragout, wild nettle cavatelli  
farmer jesse's mustard greens, toasted marcona almond vin blanc 44.5

## W I L D A N D T A M E M U S H R O O M R I S O T T O

charred leeks, torn tanto latte mozzarella  
red wine glaze 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