araxi

$119 MENU

TO START

PEMBERTON POTATO + SUNCHOKE SOUP
potato, mustard seed and herb salad, sunchoke chips

PEMBERTON BEETS + BUFFALO MOZZARELLA
lightly pickled beets, okanagan apple vinaigrette, local radicchio and endive, beet salsa

QUEBEC FOIE GRAS PARFAIT
house baked brioche, ruby port gel, okanagan pear chutney
candied orange zest, toasted pistachio

MAIN

NORTHERN GOLD BEEF TENDERLOIN
pemberton potato rosti, rootdown farm carrots, ruby port jus

MISO MARINATED WILD BC SABLEFISH
shiitake mushrooms, braised daikon radish, edamame, shaved radish
lemongrass ginger dashi broth, green onion

BC WILD + CULTIVATED MUSHROOM RISOTTO
aborio rice, roasted mushrooms, white wine, marscapone, truffle essence, chives

DESSERT

HARMONY RIDGE BLACK FOREST CAKE
flourless chocolate cake layered with white and dark chocolate mousse
chantilly cream, amarena cherries

OKANAGAN PEAR + APPLE BOMBE
pear mousse, apple and pear confit, spiced sponge cake, red wine poached pear

SELECTION OF PETIT FOURS
araxi signature chocolate, pate de fruit, marshmallow, almond financier

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$139 MENU

TO START

ARAXI SEAFOOD TOWER
two tiers of oysters from pristine waters, chilled jumbo prawns, sockeye salmon battera sushi
red tuna poke, smoked wild sockeye salmon

MID COURSE

PEMBERTON POTATO + SUNCHOKE SOUP
potato, mustard seed and herb salad, sunchoke chips

PEMBERTON BEETS + BUFFALO MOZZARELLA
lightly pickled beets, okanagan apple vinaigrette, local radicchio and endive, beet salsa

MAIN

NORTHERN GOLD BEEF TENDERLOIN
pemberton potato rosti, rootdown farm carrots, ruby port jus

MISO MARINATED WILD BC SABLEFISH
shiitake mushrooms, braised daikon radish, edamame, shaved radish
lemongrass ginger dashi broth, green onion

BC WILD + CULTIVATED MUSHROOM RISOTTO
aborio rice, roasted mushrooms, white wine, marscapone, truffle essence, chives

DESSERT

HARMONY RIDGE BLACK FOREST CAKE
flourless chocolate cake layered with white and dark chocolate mousse
chantilly cream, amarena cherries

ARAXI LEMON TART
baked lemon curd in a sweet pastry crust, sour cream ice cream
candied lemon zest

SELECTION OF PETIT FOURS
araxi signature chocolate, pate de fruit, marshmallow, almond financier

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CANAPE RECEPTION MENU

STATIONED CANAPES

ARAXI TWO TIER SEAFOOD TOWER $139
oysters from our local pristine waters, chilled jumbo prawns, albacore tuna tataki
wild smoked salmon, house sushi roll, ceviche mixto (serves 4-6 guests)

BAR OSO CHARCUTERIE PLATTER $52
assorted cured meats, cheeses, crostini, pickles and house made chutney
(serves 4-6 guests)

NOVA SCOTIA LOBSTER + BC WILD SHRIMP ROLL $65
with wild cold smoked salmon, avocado, yuzu gel, tomatillo salsa verde
(cost per 12 pieces/2 rolls)

BATTERA SALMON SUSHI $62
box style sushi with wild salmon, shiso leaf, lemon
(cost per 12 pieces/2 rolls)

PASSED CANAPES

cost per dozen
minimum order of 2 dozen per item

WILD MUSHROOM ARANCINI $55
on olive and basil tapenade

CHICKPEA + ROASTED TOMATO MONTADITO $50
on crisp grilled bread

ALBACORE TUNA TATAKI $65
with ponzu pearls and garlic chips

CHILLED BC OYSTERS $60
organic raspberry and tarragon mignonette

QUEBEC DUCK LIVER PARFAIT $65
herb gougere, candied orange and rosemary

CANADA PRIME BEEF TARTARE $60
with chili, sweet peppers and green onion

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CHILDRENS MENU

TO START

SMOKED ROMA TOMATO SOUP
sourdough cracker, bc goat cheese, crispy prosciutto, chives and basil

VEGETABLE SUSHI ROLL
cucumber, avocado wrapped with yuba

ROOTDOWN FARM ORGANIC GREEN SALAD
classic vinaigrette with shaved vegetables

MAIN

SEASONAL FISH
parmesan risotto, seasonal vegetables

HOUSE MADE FRESH PASTA
tomato and basil sauce or alfredo with parmesan cheese

GRILLED TENDERLOIN STEAK
hand cut fries, seasonal vegetables, red wine sauce

DESSERT

HOUSE CHURNED ICE CREAM
please ask your server for todays selection

HARMONY RIDGE BLACK FOREST CAKE
dark + white chocolate mousse with flourless chocolate cake
brandied cherries, semi sweet chocolate sauce