

araxi

\$109 MENU

TO START

HOT SMOKED ROMA TOMATO SOUP

sundried tomato-chili crunch, basil emulsion
sourdough crisp, rootdown farm basil

PEMBERTON ASSORTED BEET SALAD

roasted and lightly pickled beets, bc goat cheese, raspberry vinaigrette
rootdown farm greens, herb emulsion

MAIN

ROASTED YARROW MEADOWS DUCK BREAST

glazed pemberton beets, plum wine gel, ginger vinaigrette
beet and goat's cheese ravioli, bitter leaves

MISO MARINATED WILD BC SABLEFISH

shiitake mushrooms, braised daikon radish, warm dashi broth
baby bok choy, green onion, toasted sesame oil

WILD + CULTIVATED MUSHROOM RISOTTO

wild mushroom crumb, balsamic crema, sauteed mushrooms, snipped chives

DESSERT

BLACK FOREST GATEAU

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

RASPBERRY + PISTACHIO MOUSSE CAKE

raspberry yogurt mousse layered with pistachio chiffon sponge
fresh raspberries, rhubarb-raspberry confit

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\$119 MENU

TO START

HOT SMOKED ROMA TOMATO SOUP

sundried tomato-chili crunch, basil emulsion
sourdough crisp, rootdown farm basil

PEMBERTON ASSORTED BEET SALAD

roasted and lightly pickled beets, bc goat cheese, raspberry vinaigrette
rootdown farm greens, herb emulsion

QUEBEC FOIE GRAS PARFAIT

house baked brioche, ruby port gel, lightly pickled okanagan cherries
candied orange zest, edible blossoms

MAIN

NORTHERN GOLD BEEF TENDERLOIN

lightly roasted and pickled carrots, yukon gold potato puree
carrot puree, grilled tomatillo salsa verde

MISO MARINATED WILD BC SABLEFISH

shiitake mushrooms, braised daikon radish, warm dashi broth
baby bok choy, green onion, toasted sesame oil

WILD + CULTIVATED MUSHROOM RISOTTO

wild mushroom crumb, balsamic crema, sauteed mushrooms, snipped chives

DESSERT

BLACK FOREST GATEAU

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

RASPBERRY + PISTACHIO MOUSSE CAKE

raspberry yogurt mousse layered with pistachio chiffon sponge
fresh raspberries, rhubarb-raspberry confit

SELECTION OF PETIT FOURS

araxi signature chocolate, shortbread, jellies
mendiants and marshmallows

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\$139 MENU

TO START

ARAXI SEAFOOD TOWER

oysters from our local pristine waters, chilled prawns, ceviche, albacore tuna tataki
tofino smoked salmon, house sushi roll

MID COURSE

HOT SMOKED ROMA TOMATO SOUP

sundried tomato-chili crunch, basil emulsion
sourdough crisp, rootdown farm basil

PEMBERTON ASSORTED BEET SALAD

roasted and lightly pickled beets, bc goat cheese, raspberry vinaigrette
rootdown farm greens, herb emulsion

MAIN

NORTHERN GOLD BEEF TENDERLOIN

lightly roasted and pickled carrots, yukon gold potato puree
carrot puree, grilled tomatillo salsa verde

MISO MARINATED WILD BC SABLEFISH

shiitake mushrooms, braised daikon radish, warm dashi broth
baby bok choy, green onion, toasted sesame oil

WILD + CULTIVATED MUSHROOM RISOTTO

wild mushroom crumb, balsamic crema, sauteed mushrooms, snipped chives

DESSERT

BLACK FOREST GATEAU

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

ARAXI LEMON TART

baked lemon curd in a sweet pastry crust, creme fraiche ice cream
preserved raspberry coulis

SELECTION OF PETIT FOURS

araxi signature chocolate, shortbread, jellies, mendiants, marshmallow