

araxi

\$109 MENU

TO START

FIRST OF THE SEASON ASPARAGUS SOUP

grilled asparagus garnish, feta cheese

HEIRLOOM BEETS + OKANAGAN GOAT CHEESE SALAD

salt baked beets, spelt and caraway crumb, preserved saskatoon berries

MAIN

PANCETTA WRAPPED PORK TENDERLOIN

braised pork belly, rootdown farm baby turnip mostarda, creamed spinach, vin blanc

CATTAIL POLLEN DUSTED LINGCOD

smoked potatoes, mussels, wild fennel, leeks, bouillabase sauce

NORTH ARM FARM SPINACH RISOTTO

pickled shallots, shaved spring vegetables, fresh herbs
preserved lemon and tarragon creme fraiche

DESSERTS

BLACK FOREST GATEAU

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

ARAXI SIGNATURE LEMON TART

lemon curd in a sweet pastry crust, with seasonal berries & sour cream ice cream

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HEIRLOOM BEETS + OKANAGAN GOAT CHEESE SALAD

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QUEBEC FOIE GRAS PARFAIT

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

MAIN

NORTHERN GOLD BEEF TENDERLOIN

paddy's mushroom whipped potatoes, grilled green asparagus, garlic chips, port redwine jus

MISO MARINATED WILD BC SABLEFISH

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

PANCETTA WRAPPED PORK TENDERLOIN

braised pork belly, rootdown farm baby turnip mostarda, creamed spinach, vin blanc

NORTH ARM FARM SPINACH RISOTTO

pickled shallots, shaved spring vegetables, fresh herbs
preserved lemon and tarragon creme fraiche

DESSERT

BLACK FOREST GATEAU

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

LAYERED CITRUS CAKE

meyer lemon curd layered with yogurt mousse and graham streusel crust
bergamot sorbet and candied citrus fruit

SELECTION OF PETIT FOURS

Araxi signature chocolate, shortbread, jellies, mendiants and marshmallows

araxi

\$129 MENU

TO START

ARAXI SEAFOOD TOWER

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

MID COURSE

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SELECTION OF PETIT FOURS

Araxi signature chocolate, shortbread, jellies, mendiants and marshmallows



for the table - to enhance your meal

RECEPTION CANAPES

(minimum order 2 dozen per item)

NOVA SCOTIA LOBSTER + BC WILD SHRIMP ROLL

with wild cold smoked salmon, avocado, yuzu gel and tomatillo salsa verde - \$65/dozen

BATTERA SALMON SUSHI

box style sushi with wild salmon, shiso leaf + lemon - \$65/dozen

WILD MUSHROOM ARANCINI

on olive and basil tapenade - \$55/dozen

CHICKPEA + ROASTED TOMATO MONTADITO

on crisp grilled bread - \$50/dozen

ALBACORE TUNA TATAKI

with ponzu pearls and garlic chips - \$65/dozen

CHILLED BC OYSTERS

organic raspberry and tarragon mignonette - \$60/dozen

FOIE GRAS PARFAIT

herb gougere, candied orange and rosemary - \$65/dozen

CANADA PRIME BEEF TARTARE

with chili, sweet peppers and green onion - \$60/dozen

BAR OSO CHARCUTERIE PLATTER

assorted cured meats, terrines, crostini, pickles
and house made chutney (serves 4-6 guests) - \$42/platter

ARAXI TWO TIER SEAFOOD TOWER

oysters from our pristine waters, chilled prawns BC ceviche, seared albacore tuna, seaweed salad
Tofino smoked salmon, spicy Nova Scotia lobster roll (serves 4-6 guests) - \$119/tower

FOR THE TABLE

Roasted BC Mushrooms - \$13.50 | Brussels Sprouts + Maple Miso - \$13.50
Truffle Fries - \$12.50 | House Fries - \$9.50

DESSERT

CUSTOM SEASONAL CAKES

baked in house with four styles to choose from \$15 per person

PETIT FOURS & CHOCOLATES

beautiful take-home boxes of house made chocolates, jellies and sweets - \$12.50/box

ASSORTED CANADIAN CHEESE PLATTER

served with toasted walnuts, crostini and preserved fruit (serves 4-6 guests) - \$42/platter