

# araxi

## \$119 MENU

### TO START

#### BC BUTTERNUT SQUASH SOUP

apple curry oil, spiced creme fraiche, maple glazed hazelnuts

#### PEMBERTON ASSORTED BEET SALAD

lightly pickled beets, whipped bc goats cheese, beet and ginger salsa, local hot house greens

#### QUEBEC FOIE GRAS PARFAIT

house baked brioche, okanagan apple and pear chutney

ruby port gel, candied orange zest, toasted pistachio

### MAIN

#### NORTHERN GOLD BEEF TENDERLOIN

pemberton potato pave, sauteed broccolini, chimichurri and red wine jus

#### MISO MARINATED WILD BC SABLEFISH

shiitake mushrooms, braised daikon radish, edamame, quinoa

lemongrass-ginger dashi broth, green onion

#### BC WILD + CULTIVATED MUSHROOM RISOTTO

aborio rice, roasted mushrooms, white wine, marscapone, truffle essence, chives

### DESSERT

#### VALROHNA CHOCOLATE GANACHE TART

dark chocolate ganache baked in sweet pastry crust, fresh raspberries

chantilly cream and preserved raspberry coulis

#### OKANAGAN PEAR + ALMOND BOMBE

red wine and port poached pear with toasted almond mousse

candied almonds and crisp pear chip

#### SELECTION OF PETIT FOURS

araxi signature chocolate, shortbread, jellies, financier and marshmallows

# araxi

## \$139 MENU

### TO START

#### ARAXI SEAFOOD TOWER

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

### MID COURSE

#### BC BUTTERNUT SQUASH SOUP

apple curry oil, spiced creme fraiche, maple glazed hazelnuts

#### PEMBERTON ASSORTED BEET SALAD

lightly pickled beets, whipped bc goats cheese  
beet and ginger salsa, local hot house greens

### MAIN

#### NORTHERN GOLD BEEF TENDERLOIN

pemberton potato pave, sauteed broccolini, chimichurri and red wine jus

#### MISO MARINATED WILD BC SABLEFISH

shiitake mushrooms, braised daikon radish, edamame, quinoa  
lemongrass-ginger dashi broth, green onion

#### BC WILD + CULTIVATED MUSHROOM RISOTTO

aborio rice, roasted mushrooms, white wine, marscapone, black truffle, chives

### DESSERT

#### HARMONY RIDGE BLACK FOREST CAKE

dark + white chocolate mousse with flourless chocolate cake  
brandied cherries, semi sweet chocolate sauce

#### ARAXI CLASSIC LEMON TART

baked lemon curd in a sweet pastry crust, sour cream ice cream and fresh raspberries

#### SELECTION OF PETIT FOURS

araxi signature chocolate, shortbread, jellies, financier, marshmallow