

araxi

LONGTABLE DINNER AT NORTH ARM FARM, PEMBERTON

SUNDAY, AUGUST 21ST, 2016

RECEPTION

Outlandish Seafood Guild Oysters on the Half Shell

featuring three fresh sauces from the Araxi Oyster Squad

Bar Oso Lamb Albondigas

B.C. lamb spiced meatballs in roasted pepper sauce with Manchego

B.C. Albacore Tuna Tataki

with Rootdown Farm cucumber pearls, Pemberton radish, and ponzu gel

Pemberton Beet Tartare

with rye crumble, Nastursium pesto, and chickpea puree

Bramble On cocktail featuring Pemberton Distillery Schramm Organic Gin

Quails' Gate Gewurztraminer, Okanagan 2015

Harper's Trail 'Silver Mane Block, Thadd Springs' Riesling, Kamloops 2013

FIRST

Bar Oso Fresh + Cured Charcuterie

*house duck liver parfait, ham hock terrine, B.C. bison mortadella
with Prosciutto, Iberico chorizo, Serrano ham, and house fennel salami
house pickles, tomato, and apricot chutney with Araxi breads*

Le Vieux Pin 'Vaila' Rosé, Okanagan 2015

SECOND

North Arm Farm Squash Blossoms

*stuffed with house ricotta, Okanagan and Saltspring Island cheeses
Pemberton and Lillooet heirloom tomatoes and Rootdown Farm greens*

CedarCreek 'Estate' Chardonnay, Okanagan 2014

THIRD

Duo of B.C. Beef

*slow-cooked heritage beef cheeks and grilled beef striploin with Chimichurri sauce
assorted North Arm Farm carrots and green beans*

Mission Hill 'Reserve' Shiraz, Okanagan 2013

DESSERT

North Arm Farm Raspberries

*Valrhona chocolate-dipped raspberry sorbet with marinated raspberries
raspberry macaron and raspberry jellies with raspberry coulis*

Fort Berens Late Harvest Riesling, Lillooet 2014

items subject to seasonal changes

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#AraxiLongtable