



araxi

NEW YEAR'S EVE 2021 CELEBRATE IN STYLE

Offering two seating options for groups of up to 6 people!

EARLY SEATING

reservations from
5pm - 6:30pm

Three-Course Tasting Menu

\$139 per person
plus tax and gratuity

\$69 children's menu available

Please note we allow a two hour dining time
for our early seating guests.

LATE SEATING

reservations from
6:45pm - 9pm

Four-Course Tasting Menu

\$209 per person
plus tax and gratuity

Champagne and caviar available
for pre-order.

For reservations call
604 932 4540 or email info@araxi.com

Pre-payment for each menu is required upon booking.
The safety of our guests and staff is our top priority.



NEW YEAR'S EVE TASTING MENU FIRST SEATING
DECEMBER 31, 2021

A P P E T I Z E R

White Onion Veloute

sour cream + potato croquette, olive tapenade and chives

Lobster + Dungeness Crab Salad

*cold smoked wild sockeye salmon, avocado, citrus segments
avocado salsa verde and watercress*

Ricotta Gnocchi + Perigord Truffle

*housemade ricotta gnocchi with three cheese fonduta, hazelnut
local pea greens and shaved parmesan*

Quebec Foie Gras Parfait

*house baked brioche, apple + pears chutney and pistachios
ruby port gel and candied orange zest*

M A I N C O U R S E

Alberta Beef Tenderloin

*pomme dauphine, roasted carrots with almond dukka
sauteed kale, red wine + port sauce*

Yukon Arctic Char

*saffron risotto pave 'millanese', winter vegetables medley
bouillabaisse sauce, crispy celery root and fresh herbs*

Grilled Red Tuna

*marinated eggplant in dashi, baby bok choy, shiitake mushrooms
soba noodle, lotus root and green onion*

BC Wild Mushroom Risotto

*arborio rice, roasted mushrooms finished with white wine and mascarpone
citrus + herb gremolata and grana padano*

Red Deer Venison Loin

*assorted local beets, red kuri squash ravioli with red currant glaze
roasted delicata squash and sunchoke*

D E S S E R T

Black Forest Cake

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

Okanagan Pear Cheesecake

*vanilla and mascarpone cheese with caramelized pears
salted caramel sauce and apple chips*

Assorted Petit Fours

*featuring house made macaron, chocolates, pate de fruit, marshmallows
almond financier and maple fudge*



NEW YEAR'S EVE TASTING MENU
DECEMBER 31, 2021

FIRST COURSE

Yarrow Meadow Duck + Pheasant Consomme

duck and herb cappelletti, pickled apples and shimeji mushrooms

Lobster + Matane Shrimp Sushi in Egg Crepe

*lobster and shrimp wrapped with cold smoked wild sockeye salmon
avocado salsa verde and watercress*

Burrata + Beet Salad

*soft cow's milk cheese, lightly pickled assorted beets, charred blood oranges
shaved fennel and endive, olive oil and citrus vinaigrette*

Quebec Foie Gras Parfait

*house baked brioche, apple + pears chutney and pistachios
ruby port gel and candied orange zest*

BC Kusshi Oysters Five Ways

*creme fraiche and trout caviar, thai salsa, raspberry mignonette
ponzu and yuzu pearls, cucumber gazpacho
add **Northern Divine Caviar** (\$49.00 supplement)*

SECOND COURSE

Fresh House Made 'Cacio e Pepe'

with pecorino romano, grana padano, black pepper and shaved perigord truffle

Ricotta + Egg Yolk Raviolo

*36 months aged Parmigiano-Reggiano, porcini and chive fonduto
add **White Alba Truffles** (\$49.00 supplement)*

THIRD COURSE

Alberta Beef Tenderloin

*pomme dauphine, roasted carrots with almond dukka
sauteed kale, red wine + port sauce
substitute **A5 Wagyu Beef Striploin** (\$89.00 supplement)*

Grilled Red Tuna

*saffron risotto pave 'millanese', winter vegetables medley
bouillabaisse sauce, crispy celery root and fresh herbs*

Miso Marinated BC Sablefish

*marinated eggplant in dashi, baby bok choy, shiitake mushrooms
soba noodle, lotus root and green onion*

Red Deer Venison

*assorted local beets, red kuri squash ravioli with red currant glaze
roasted delicata squash and sunchoke*

DESSERT

Black Forest Cake

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

Okanagan Pear Cheesecake

*vanilla and mascarpone cheese with caramelized pears
salted caramel sauce and apple chips*

Araxi Classic Lemon Tart

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

Assorted Petit Fours

*featuring house made macaron, chocolates, pate de fruit, marshmallows
almond financier and maple fudge*

araxi

NEW YEAR'S EVE
CHILDREN'S MENU
DECEMBER 31ST, 2021

APPETIZER

White Onion Veloute

sour cream + potato croquette, olive tapenade and chives

Beet + Burrata Salad

*soft cow's milk cheese, lightly pickled assorted beets
artisan lettuce and citrus vinaigrette*

MAIN COURSE

Grilled Tenderloin Steak

french fries, buttered baby carrots and red wine sauce

Yukon Arctic Char

parmesan risotto and honey roasted parsnip

House Made Pasta

tomato and basil sauce or alfredo with parmesan cheese

DESSERT

Black Forest Cake

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

Okanagan Pear Cheesecake

*vanilla and mascarpone cheese with caramelized pears
salted caramel sauce and apple chips*

Tahitian Vanilla Ice Cream or Mango Sorbet

house churned and served with vanilla shortbread

\$69.00 per person