

# araxi

## FOUR-COURSE PRIX FIXE MENU

\$40 PER GUEST | WINE PAIRINGS \$40

### wine pairings

*gancia p.rose sparkling rose, italy*

*clos du soleil capella, sauvignon blanc, bc*

*okanagan crush pad gamay noir rose, bc*

*quails' gate chenin blanc, bc*

*orofino block 21b riesling, bc*

*cedarcreek estate chardonnay, bc*

*mission hill reserve merlot, bc*

*o'roukes peak cellars pinot noir, bc*

*tinhorn creek pinot gris, bc*

*pentage 'our port in a storm', bc*

*quails' gate late harvest optima, bc*

*la stella moscato d'osoyoos, bc*

### first

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#### ROASTED TOMATO + PEPPER SOUP

with tomato and sourdough 'panzanella', basil olive oil and chives

### second

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#### SALAD OF LOCAL BRASSICAS

featuring 'kale caesar', broccoli, cauliflower and crispy brussels sprouts  
caper gremolata and shaved grana padano

#### WILD SOCKEYE SALMON + ALBACORE TUNA 'POKE'

sushi rice topped with marinated salmon + tuna, avocado, shiso and sesame seeds

#### FRESH OYSTERS FOUR WAYS

fresh shucked oysters with horseradish cream, raspberry mignonette, ponzu pearls  
ginger and scallion sauce

#### QUEBEC FOIE GRAS PARFAIT (\$8 supplement)

house baked brioche, pear and apple chutney, port gel, pistachio and candied orange zest

### main

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#### LINE CAUGHT BC HALIBUT

asparagus, roasted fingerling potatoes, pickled mustard seeds  
saffron + lemon hollandaise and puffed wild rice

#### ALBERTA BEEF TENDERLOIN STEAK (\$20 supplement)

potato roesti with dill creme fraiche, grilled leeks, roasted pearl onions  
pickled shallots, port and red wine sauce

#### YARROW MEADOW DUCK BREAST

seared with toasted spices, braised red cabbage, mushroom gyoza  
marinated maitake mushrooms, miso + sesame vinaigrette

#### SPRING VEGETABLE RISOTTO

arborio rice, finished with white wine, stinging nettle, lemon ricotta  
mascarpone, chives and grana padano

### dessert

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#### VALRHONA CHOCOLATE 'OPERA'

flourless cake layered with dark chocolate mousse + mocha ganache

#### FIRST OF THE SEASON RHUBARB

meyer lemon-glazed ricotta beignet, vanilla poached rhubarb + yogurt mousse

#### HOUSEMADE PETIT FOURS

featuring chocolate, fruit jelly, short bread and salted caramel