

# araxi

## 4-COURSE PRIX FIXE MENU

\$41 PER GUEST | WINE PAIRINGS \$41

### wine pairings

*gancia p.rose sparkling rose, italy*

*volcanic hills pinot gris, bc*

*okanagan crush pad gamay noir rose, bc*

*quails' gate chenin blanc, bc*

*orofino clone 21b riesling, bc*

*little engine silver chardonnay, bc*

*mission hill reserve merlot, bc*

*castello di albola chianti classico, it*

*o'rourke's peak cellars pinot noir, bc*

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

*kettle valley late harvest riesling, bc*

*quails' gate late harvest optima, bc*

### first

---

#### ROASTED PEMBERTON VEGETABLE + PRAIRIE GRAIN CONSOMME

pickled root vegetables, forest mushroom mousse, spruce oil, puffed wild rice

### second

---

#### CONFIT SHOKICHI SHIRO SQUASH SALAD

aged cheddar 'caesar' dressing, fried capers, crispy sourdough, toasted almonds, shiso

#### BRAISED BISON CHEEK ROULADE (\$9 supplement)

fried truffle dumpling, charmesan cheese foam, saskatoon berry ketchup

#### FRESH OYSTERS

chef's selection of four fresh shucked oyster, sweet and sour beet puree apple and horseradish foam

#### SMOKED STURGEON SUSHI ROLL

apple ponzu glazed, sushi rice, sweet potato + cucumber roll, acadian caviar

### main

---

#### PAN ROASTED BC LING COD

spot prawn and scallop sausage, creamy white corn polenta root vegetables, leek and potato, shellfish nage

#### GRILLED ALBERTA BEEF TENDERLOIN (6oz) (\$24 supplement)

glazed rootdown farm carrots + hakurei turnips, purple carrot puree king oyster mushroom, confit onion, carrot top pesto, port red wine jus

#### GRILLED MILK POACHED VEAL STRIPLOIN

with KFC fried sweetbreads, textures of red cabbage, roasted salsify toasted hazelnuts, spruce infused vin blanc sauce

#### FRESH HERB PARISIAN STYLE GNOCCHI

roasted fennel puree, white chanterelle mushrooms, smoked onion radicchio, saskatoon berries, brussels leaves, toasted oat and bay leaf foam

### dessert

---

#### CHOCOLATE + RASPBERRY 'SACHERTORTE'

raspberry mousse, chocolate-almond sponge, fresh raspberries, whipped almond ganache

#### ANJOU PEAR CRUMBLE

white wine and brandy poached pears, pear mousse, graham crumble

#### HOUSEMADE PETIT FOURS

## OYSTER BAR

*please ask your server for our daily selection***KISU** baynes sound, smaller, deep cup, sweet 3.75**CHEF CREEK** baynes sound, shallow cup, light briny finish 3.5**FANNY BAY** vancouver island, lightly sweet and salty 3.75**SUN SEEKER** desolation sound, meaty, sweet and salty 4**CASCUMPEC BAY** pei, plump meat, salty taste, sweet finish 4**BARSTOOL** pei, crisp, clean flavour, sweet finish 4**IRISH POINT** pei, tender texture, sweet brine, smooth finish 4**MALPEQUE** pei, tender meats, briny and sweet finish 4

The consumption of raw oysters poses an increased risk of food borne illness.

## CHILLED SEAFOOD

## CAVIAR FROM SUSTAINABLY FARMED STURGEON (3oz)

*please ask your server for our daily selection*beluga, oscietra, sevruga and bc northern divine (12g size available)  
served with north arm farm blinis, creme fraiche  
free range egg yolk jam, confit lemon, snipped chives

## TWO TIER SEAFOOD TOWER

10 oysters on the half shell, 6 chilled prawns  
albacore tuna "zuke", marinated seaweed and jellyfish salad  
ceviche, spicy tuna roll, smoked wild sockeye salmon 99*add a third tier of 1 lb whole maritime lobster AQ*

## LOBSTER + MATANE SHRIMP SUSHI ROLL

lobster and shrimp with yuzu mayonnaise  
wrapped in nori and sushi rice  
avocado and sesame seeds 23.5

## SMOKED STURGEON SUSHI ROLL

apple ponzu glazed, sushi rice  
sweet potato and cucumber roll  
golden acadian caviar 23.5

## JUMBO PRAWN COCKTAIL

house-prepared cocktail sauce  
4 pieces 19.5 6 pieces 28.5

## NOVA SCOTIA LOBSTER COCKTAIL

house-prepared cocktail sauce  
½ lb AQ 1 lb AQ*Culinary Director Whistler James Walt  
Executive Chef Joel Labute*

## SMALL PLATES

## ROASTED PEMBERTON VEGETABLE + PRAIRIE GRAIN CONSOMME

pickled root vegetables, forest mushroom mousse, spruce oil, puffed wild rice 17.5

## ROOTDOWN FARM BEET + GOAT CHEESE SALAD

roasted heirloom beets, caramelized okanagan goat cheese  
spelt + caraway crumb, pear vinaigrette 19.5

## ALBERTA BISON TATAKI

carrot ketchup, pemberton vegetable crudite, crispy vietnamese pancake  
black garlic pearls, beef fat snow 24.5

## QUEBEC FOIE GRAS PARFAIT

house baked brioche, okanagan pear + apple chutney, port gel  
pistachio and candied orange zest 24.5

## HOKKAIDO SCALLOP CRUDO

torched, rootdown farms braised leeks, black radish, crispy proscuitto  
quince vinegar foam 22.5

## GRILLED OCTOPUS

slow cooked and grilled, with harissa roasted musque de provence pumpkin  
kumquat gel, sweet onion and squid ink puree, fried pumpkin seeds 22.5

## WILD BC ALBACORE TUNA 'ZUKE'

lightly seared and sliced, sweet yuzu dressing, chili sesame oil  
cucumber and green onion 19.5LARGE PLATES *All large plates can be gluten-free*

## GRILLED ALBERTA BEEF TENDERLOIN (7oz)

glazed rootdown farm carrots + hakurei turnips, purple carrot puree  
king oyster mushroom, confit onion, carrot top pesto, port red wine jus 62.5

## RED DEER VENISON LOIN

black pepper crusted, roasted rutabaga, salsify, puffed rye  
glazed lobster mushroom dumplings, mountain huckleberry game jus 46.5

## GRILLED MILK POACHED VEAL STRIPLOIN

with KFC fried sweetbreads, textures of red cabbage, roasted salsify  
toasted hazelnuts, spruce infused vin blanc sauce 45.5

## HOUSE MADE BUCATINI PASTA 'MENTAIKO'

humboldt squid, white wine, lemon cream, spicy cod roe  
parsley, garlic chips and seaweed breadcrumbs 38.5

## MISO MARINATED BC SABLEFISH

shiitake mushrooms, braised daikon, warm dashi broth  
shaved radish, green onion, sesame and chili baby bok choy 46.5

## PAN ROASTED BC LING COD

spot prawn and scallop sausage, creamy white corn polenta  
root vegetables, leek and potato, shellfish nage 42.5

## FRESH HERB PARISIAN STYLE GNOCCHI

roasted fennel puree, white chanterelle mushrooms, smoked onion  
radichio, saskatoon berries, brussels leaves, bay leaf and oat foam 34.5*accompaniments for the table*PACIFIC PRAWN 6 ea SEARED SCALLOP 9 ea ROASTED BC MUSHROOMS 13.5  
BRUSSELS SPROUTS + MAPLE MISO 13.5 TRUFFLE FRIES 12.5 HOUSE FRIES 9.5