

# araxi

## 4-COURSE PRIX FIXE MENU

\$41 PER GUEST | WINE PAIRINGS \$41

### wine pairings

*gancia p.rose sparkling rose, italy*

*tinhorn creek 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*

*o'roukes peak cellars pinot noir, bc*

*castello di albola chianti classico, it*

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

*kettle valley late harvest riesling, bc*

*quails' gate late harvest optima, bc*

### first

---

#### CHILLIWACK SWEET CORN SOUP

with charred corn salsa, jalapeno creme fraiche, coriander dusted popcorn

### second

---

#### GRILLED PEMBERTON BROCCOLI SALAD

charred smoked onion petals, crispy hen egg, pickled shimegi mushrooms  
buttermilk and tarragon dressing

#### SPICY SCALLOP SUSHI ROLL

chopped hokkaido scallop, miso mango chili sauce, wrapped in nori and sushi rice  
cucumber and zucchini inside out roll

#### FRESH OYSTERS

selection of four fresh shucked oysters with seabuckthorn dressing, black garlic  
and crispy beer batter

#### QUEBEC FOIE GRAS PARFAIT (\$9 supplement)

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

### main

---

#### BC HALIBUT

confit halibut fillet in bergamot oil, farmer jesse's heirloom pepper powder  
smoked mussels, leeks, beans, preserved tomato and rootdown farm spinach

#### ALBERTA BEEF DUO (\$24 supplement)

grilled tenderloin and birch syrup glazed short rib, salt baked north arm farm  
kohlrabi, bees wax cooked heirloom beets, crispy kale, smoked garlic jus

#### ROASTED YARROW MEADOWS DUCK BREAST

roasted and pickled red plums, glazed baby turnips and yams, white apple puree  
duck confit jus

#### HOUSEMADE DITALINI PASTA

wild mushroom ragout, slow cooked jerusalem artichokes  
forest mushroom jus, crispy herbs

### dessert

---

#### VALRHONA DARK CHOCOLATE SACHERTORTE

almond praline with preserved raspberries, apricot gel and candied cocoa nibs

#### OKANAGAN APPLE GELEE

cream cheese cremeux, brown butter streusel and honey balsamic

#### HOUSEMADE PETIT FOURS

featuring chocolate, fruit jelly, short bread and salted caramel