

araxi

5-course prix fixe menu

CELEBRATING OUR 40TH ANNIVERSARY

ARAXI OPENED ITS DOORS OCTOBER 31, 1981

\$40 PER GUEST | WINE PAIRINGS \$40

wine pairings

gancia p.rose sparkling rose, italy

unsworth vineyards rose, bc

clos du soleil capella sauvignon blanc, bc

hester creek pinot blanc, bc

fort berens late harvest riesling, bc

tinhorn creek pinot gris, bc

mission hill reserve merlot, bc

o'rourkes peak cellars pinot noir, bc

castello di albola chianti classico, italy

taylor fladgate late bottled vintage port, portugal

quails' gate late harvest optima, bc

la stella moscato d'osoyoos, bc

first

BC BUTTERNUT SQUASH SOUP

pumpkin seed and chickpea falafal, curry oil and spiced creme fraiche

second

SALAD OF LOCAL BRASSICAS

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

BC ALBACORE TUNA 'BATTERA'

box style sushi with sliced tuna, avocado, shiso and citrus soy sauce

BC OYSTERS FOUR WAYS

fresh shucked oysters with thai salsa, raspberry mignonette, ponzu pearls
creme fraiche and salmon roe

QUEBEC FOIE GRAS PARFAIT (\$8 supplement)

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

third

CABBAGE + SHIITAKE MUSHROOM GYOZA

with lemongrass, mushroom consomme and shaved radish

main

SEARED BRANZINO FILLET

with carrot + ginger sauce, roasted rootdown farm carrots
shaved fennel with orange vinaigrette

CANADA TRIPLE A BEEF TENDERLOIN 6 OZ (\$24 supplement)

potato and celery root terrine, squamish valley sunchokes
grilled chimichurri, port and red wine sauce

YARROW MEADOW DUCK BREAST

pan roasted assorted north arm farm beets and chips
caramelized parsnips, honey and mustard glaze

WILD + CULTIVATED MUSHROOM RISOTTO

arborio rice, sauteed mixed mushrooms, finished with white wine
mascarpone, chives and grana padano

dessert

VALRHONA CHOCOLATE FONDANT

warm centered chocolate cake, tahitian vanilla bean ice cream and fresh raspberries

CARAMELIZED BANANA TART

fresh bananas, dulce de leche and pastry cream in sweet almond crust

HOUSEMADE PETIT FOURS

featuring chocolate, fruit jelly, short bread and salted caramel