

araxi

\$49 PRIX FIXE MENU

FIRST COURSE

PEMBERTON SUNCHOKE SOUP

duck fat croutons, black truffle chantilly, golden ears charmesan

BEETS AND GOATS CHEESE

roasted and pickled beets, beet ketchup, preserved hascap berries
spelt caraway crumb, beet meringue

SOCKEYE SALMON SASHIMI

sliced and served on ice with ponzu pearls, shaved radish, shiso
avocado, pickled ginger, wasabi, and citrus soy sauce

QUEBEC FOIE GRAS PARFAIT (9.00 supplement)

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

SCALLOP CRUDO

torched, with braised rootdown farm leeks, quince vinegar foam, black radish, pumpkin seeds

BC OYSTERS FIVE WAYS

fresh shucked oysters with apple-quince mignonette, preserved mountain berries
black garlic pearls, sea buckthorn and beer batter crumbs
sweet and sour beets with apple foam, kumquat gel and golden caviar

MAIN COURSE

ALBERTA BEEF TENDERLOIN STEAK 7oz (24.00 supplement)

birch syrup glazed goodfield farm butternut squash
kabocha squash puree, roasted delicata, confit king oyster mushroom
kale chip, pumpkin seed chimichurri

YARROW MEADOWS DUCK BREAST

hazelnut whipped potatoes, smoked and charred onion, pickled crosnes
parsley root, preserved mountain berries, duck confit jus

PEPPER CRUSTED VENISON LOIN (18.00 supplement)

roasted rutabagba and parsnip, chanterelle mushroom dumplings
mountain huckleberry game jus

CONFIT ARCTIC CHAR

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

MISO MARINATED BC SABLEFISH

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

FRESH HERB PARISIAN STYLE GNOCCHI

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

DESSERT

DARK CHOCOLATE PRALINE BAR

praline emulsion, nougatine, whipped almond ganache

VEGAN COCONUT PANNA COTTA

passionfruit crispy puffed rice, exotic fruit, makrut lime foam

STICKY TOFFEE PUDDING

caramel poached pear, spiced chantilly, red wine poached figs

SELECTION OF PETITS FOURS

araxi signature chocolate bar, shortbread, jellies, mendiants, marshmallows

Executive Chef, Joel Labute

Culinary Director Whistler, James Walt

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 (30g)*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

SOCKEYE SALMON SASHIMI

sliced and served on ice with ponzu pearls
shaved radish, shiso, avocado, pickled ginger
wasabi + citrus soy sauce 19.5

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

PEMBERTON SUNCHOKE SOUP

duck fat croutons, black truffle chantilly, golden ears charmesan 17.5

ROOTDOWN FARM BEET AND GOAT CHEESE SALAD

roasted + pickled heirloom beets, okanagan goat cheese, beet meringue
spelt + caraway crumb, preserved haskap berries 19.5

CONFIT SHOKICHI SHIRO SQUASH

aged cheddar caesar dressing, fried caper and almond gremolata, shiso 18.5

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

rootdown farms braised leeks, black radish, fried pumpkin seeds
quince vinegar foam 22.5

GRILLED OCTOPUS

slow cooked and grilled, crispy prosciutto
squid ink and sweet onion puree, vancouver island kumquat gel 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) (larger sizes available)

birch syrup glazed butternut squash, roasted delicata, kale chips
confit king oyster mushroom, pumpkin seed chimichurri 62.5

RED DEER VENISON LOIN

black pepper crusted, roasted rutabaga and parsnip, puffed rye
chanterelle mushroom dumplings, mountain huckleberry game jus 47.5

GRILLED MILK POACHED VEAL STRIPLOIN

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

YARROW MEADOWS DUCK BREAST

hazelnut whipped potatoes, smoked + charred onions, pickled crosnes
parsley root, preserved mountain berries, duck confit jus 46.5

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

CONFIT YUKON ARCTIC CHAR

arctic char with scallop and prawn mousse, 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
saskatoon berries, brussels sprouts, oat and bay leaf 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