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## RAW BAR A LA CARTE

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### TWO-TIER SEAFOOD TOWER

10 oysters on the half shell, 6 chilled prawns, albacore tuna tataki, spicy tuna roll  
marinated seaweed and jellyfish salad, ceviche, smoked wild sockeye salmon 139  
add a third tier of 1lb whole maritime lobster AQ

#### JUMBO PRAWN COCKTAIL

house prepared cocktail sauce  
4 pieces 22.5    6 pieces 29.5

#### NOVA SCOTIA LOBSTER COCKTAIL

house prepared cocktail sauce  
½ lb AQ    1 lb AQ

### OYSTER BAR

please ask your server for our daily selection

**ROYAL MIYAGI** baynes sound, firm, light briny finish 5

**FANNY BAY** baynes sound, firmer texture, light briny finish 5

**CHEF'S CREEK** okeover inlet, small and firm, melon finish 5

**KISU** baynes sound, deep cup, light finish 5

**STELLAR BAY GOLD** barkley sound, deep cup, buttery 5

**KUSSHI** deep bay, plump, firm, deep cup 5

*the consumption of raw oysters poses an increased risk of foodborne illness.*

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## 4-COURSE PRIX FIXE MENU

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CELEBRATING 43 YEARS OF SERVICE IN WHISTLER

\$43 PER GUEST | WINE PAIRINGS \$43

### FIRST

#### BC SWEET POTATO + CARROT SOUP

spiced carrot salad, ginger creme fraiche, toasted walnut 19.5

### SECOND

#### BC SOCKEYE SALMON + AVOCADO ROLL

salmon sashimi, avocado, shiso with spicy miso sauce 22.5

#### ROOTDOWN FARM BEET + MIX RADISH SALAD

lightly pickled assorted beets, salsa verde, seabuckthorn, roasted seed ricotta 21.5

#### JUMBO PRAWN COCKTAIL

ocean wise prawns, house prepared cocktail sauce 3 pieces 18.5

#### ALBERTA ANGUS RESERVE BEEF CARPACCIO (\$7 supplement)

smoked tomato jam, mustard aioli, parmesan chips, pickled garlic scapes 26.5

#### LOCAL CHICORY "CAESAR" SALAD

classic caesar dressing, grana padano, toasted marcona almonds, buttermilk onion ring 22.5

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

house baked brioche, ruby port gel, okanagan apple and pear chutney, candied zest, toasted pistachio 29.5

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## MAIN

all large plates can be gluten-free

### ANGUS RESERVE BEEF TENDERLOIN 6oz (\$25 supplement)

butternut squash noodles, chimichurri, rainbow chard, ruby port glaze 64.5  
(larger sizes available for a la carte)

### DUO OF LAMB

roasted sirloin, slow cooked shank, mint pea puree, rootdown farm onion jam  
pomegranate glazed carrots 48.5

### ROASTED CELERY ROOT RISOTTO

arborio rice, north arm farm celery root, toasted pumpkin seed, tarragon 36.5  
add scallops 8 each

### PAN SEARED BRANZINO

pemberton root vegetable chowder with bc manila clam, baby watercress salad 48.5

### MISO MARINATED BC SABLEFISH (\$14 supplement)

shiitake mushrooms, braised daikon radish, warm dashi broth, seasonal greens 58.5

### HOUSEMADE CASSARECCE PASTA WITH SUNDRIED ROASTED TOMATO

tomato ragout, bc goat cheese, roasted pine nuts, confit cherry tomatoes 36.5

### accompaniments for the table

PACIFIC PRAWN 6 ea SEARED SCALLOP 8 ea ROASTED BC MUSHROOMS 13.5  
BRUSSELS SPROUTS + MAPLE MISO 13.5 TRUFFLE FRIES 12.5 HOUSE FRIES 10.5

## DESSERT

### CHOCOLATE GANACHE TART

raspberry macaron, chocolate sauce, milk chocolate whipped ganache, fresh raspberries 15.5

### STICKY TOFFEE PUDDING

warm caramel soaked date cake, poached pears, sour cream ice cream, candied pecans 16.5

### CHOCOLATE + CHERRY MOUSSE GATEAU

dark and white chocolate mousse, guinettes cherries, flourless chocolate sponge  
amarena cherries, chantilly cream 16.5

### HOUSEMADE PETIT FOURS

featuring araxi signature chocolate bar, pate de fruit, marshmallow, almond financier 14.5

### CHEF CURATED ARTISAN CHEESE SELECTION (\$7 supplement)

house selection of three cheeses, fig + apple jam, sourdough crostini 23.5

James Walt, Culinary Director *Joined on Araxi in 1997*

Darin Newton, Director of Operations *Joined on Araxi in 2015*

Jason Kawaguchi, Wine Director *Joined on Araxi in 2009*

Rene Wuethrich, Bar Manager *Joined on Araxi in 2000*

Ying Gao, Executive Chef *Joined on Araxi in 2024*

Aaron Heath, Pastry Chef *Joined on Araxi in 1996*