

araxi

APRES SKI FONDUE

available from 3 to 5pm daily in the bar + lounge + patio

CAVE AGED GRUYERE FONDUE – MINIMUM 2 PEOPLE

swiss gruyere and emmentaler with white wine and kirsch
toasted house baked breads, gherkins and pickled pembroton vegetables
34 per person

ADD

truffle essence 6 per person
sliced okanagan apple 4 per person
chorizo sausage 8 per person

DAILY OYSTER FEATURE

WARM MIXED OLIVES + MARCONA ALMONDS

orange zest 14.5

FRENCH ONION SOUP

melted gruyere cheese, suet dough crouton 19.5

BEET + OKANAGAN ASIAN PEAR SALAD

pembroton radicchio, honey pearls, farmhouse goat cheese
fennel emulsion, toasted hazelnuts and oil 19.5

'KFC' CAULIFLOWER

toasted peanut sauce, duck fat fried chili oil, cilantro 17.5

FRESH SHUCKED OYSTERS

served with mignonette 6 oysters for 20

the consumption of raw oysters poses an increased risk of food borne illness vancouver coastal health

JUMBO PRAWN COCKTAIL

house-prepared cocktail sauce
4 pieces 19.5 6 pieces 28.5

ALBACORE TUNA TATAKI

rootdown farm heirloom daikon + apple salad, shoyu and sesame vinaigrette 21.5

CHILLED NOVA SCOTIA LOBSTER

calamansi mayo - ½ lb AQ or 1 lb AQ

SELECTION OF CHARCUTERIE

salami, prosciutto, chorizo sausage, house made terrine and house made pickles 37.5

SELECTION OF CHEESES

SELECTION OF THREE 19.5 | SELECTION OF FIVE 25.5

golden ears 5 yr cheddar - bc, canada | oka classique - quebec, canada
benedictin blue - quebec, canada | thea sheeps milk - ontario, canada
woolwich goat brie - bc, canada

HOUSE CUT BC POTATO FRIES

plain fries housemade spiced ketchup 9.5
farmer jesse's pepper dusted fries black garlic mayo 10.5
truffle fries chives + parmesan 12.5

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 blinis, creme fraiche