

# araxi

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## APRES SKI FONDUE

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*available from 3 to 5pm, fri - sun 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

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## DAILY OYSTER FEATURE

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### 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 24.5

### 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  
beneditin 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