araxi

APRES SKI FONDUE

available from 2:30pm to 4:30pm in the bar + lounge + patio

CAVE AGED GRUYERE FONDUE – MINIMUM 2 PEOPLE
swiss gruyere and emmentaler with white wine and kirsch
toasted house baked bread, gherkins and pickled onions
36.5 per person

ADD
truffle essence 6 | house baked gluten free bread 3
sliced okanagan apple 4

DAILY OYSTER FEATURE

FRESH SHUCKED OYSTERS
from pristine waters, served with mignonette 6 oysters for 20
the consumption of raw oysters poses an increased risk of foodborne illness, vancouver coastal health

WARM MIXED OLIVES + MARCONA ALMONDS
chilies, garlic, orange zest 14.5

PEMBERTON BUTTERNUT SQUASH SOUP
apple curry oil, pumpkin seed granola, spiced creme fraiche 19.5

BEETS + BLUE CHEESE + ENDIVE SALAD
assorted local beets, crumbled blue cheese, rootdown farm endive and radicchio
candied pecans, quince and olive oil dressing 21.5

CRISPY OYSTER 'PO BOY' SANDWICH
toasted baguette, tartar sauce, lettuce, tomatoes, house made pickles 22.5

JUMBO PRAWN COCKTAIL
house prepared cocktail sauce
4 pieces 21.5 | 6 pieces 28.5

BC ALBACORE TUNA TATAKI
lightly seared tuna, ponzu pearls, shiso leaf, shaved daikon radish, ponzu sauce 21.5

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 | cloutier sheep's milk - quebec, canada
woolwich goat brie - bc, canada

YUKON GOLD POTATO FRIES
plain fries housemade spiced ketchup 9.5
spiced pepper dusted fries mustard aioli 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, free range egg yolk jam, confit lemon, snipped chives

DINNER MENU STARTING AT 5PM

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DESSERTS

ARAXI LEMON TART
baked lemon curd in a sweet pastry crust
sour cream ice cream, candied citrus zest 17.5

BLACK FOREST GATEAU
dark and white chocolate mousse with flourless chocolate cake
amarena and brandied cherries, chantilly cream 17.5

PUMPKIN CHEESECAKE + OKANAGAN APPLES
mascarpone and pumpkin cheesecake, brown butter graham crust
caramelized apples, dulce de leche 17.5

CHOCOLATE + HAZELNUT BOMBE
hazelnut chocolate mousse, chocolate chiffon sponge
candied hazelnuts 17.5

COCONUT PANNA COTTA (vegan)
coconut milk custard, guava infused tapioca and coconut tuile 16.5

TRIO OF ICE CREAM + SORBET
daily selection made with seasonal ingredients and garnishes 14.5

WARMERS 2oz

BLUEBERRY TEA
grand marnier, amaretto, cinnamon, orange pekoe tea 19

CREME BRULEE
courvoisier vs, amaretto, caramel vodka, double espresso, whipped cream 19

NUTCRACKER
frangelico, baileys irish cream, hot chocolate, whipped cream, chocolate shavings 19

HOT TODDY
bearface canadian whisky, honey, lemon juice 19

GLUHWEIN
mission hill merlot, port, brandy, mulled winter spices, orange, honey, cinnamon 19

CHILLED ESPRESSO DRINKS 2oz

ESPRESSO MARTINI
ketel one vodka or cazadores anejo tequila, kahlua, double espresso 21

CARAJILLO
licor 43 liqueur, double espresso 19

DINNER MENU STARTING AT 5PM