

araxi

APRES SKI FONDUE

available from 3pm 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
35 per person

ADD

truffle essence 6 butcher's sausage 8
sliced okanagan apple 4 house baked gluten free bread 3

DAILY OYSTER FEATURE

FRESH SHUCKED OYSTERS

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

orange zest 14.5

LOCAL ROASTED CELERY SOUP

spiced creme fraiche, apple curry oil, maple glazed hazelnuts 19.5

DINOSAUR KALE 'CAESAR' SALAD

classic caesar dressing, golden ears feta, black pepper and sourdough crumb
marinated chickpeas, preserved lemon 19.5

GRILLED CERTIFIED ANGUS BURGER

house baked bun, red onion jam, smoked cheddar, heirloom tomatoes 19.5

JUMBO PRAWN COCKTAIL

house prepared cocktail sauce
4 pieces 19.5 6 pieces 29.5

ALBACORE TUNA TATAKI

diced radish + apple, sesame soy 21.5

CHILLED NOVA SCOTIA LOBSTER

house prepared cocktail sauce + calamansi mayo - ½ lb AQ or 1lb 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 | cloutier sheep's milk - quebec, canada
woolwich goat brie - bc, canada

HOUSE CUT BC POTATO FRIES

plain fries housemade spiced ketchup 9.5
farmer jesse's 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