

*araxi*

THE  
CELLAR  
*by araxi*

APPETIZER

**Fraser Valley Sweet Corn Soup**

*tomato and cilantro relish, espelette and whipped creme fraiche*

**Rootdown Farm Beet Salad**

*Okanagan goat cheese mousse, tender Rootdown Farm lettuces  
candied pecans and maple mustard vinaigrette*

MAIN COURSE

*Vegetarian options available*

**Farmcrest Organic Chicken Breast**

*herb brined and slow roasted, BC potato puree, crispy shallots  
butter glazed Pemberton carrots and sauce diable*

**Citrus Cured Lois Lake Steelhead**

*roasted eggplant puree, crispy North Arm Farm German butter potatoes  
Pemberton summer squash, lemon and thyme butter sauce*

DESSERT

**Valrhona Chocolate Tart**

*dark chocolate and caramel ganache with sweet pastry  
chantilly cream and chocolate dentelle*

**Passion Fruit Bavarois**

*passion fruit mousse layered with lemon chiffon sponge cake  
toasted coconut, mango sorbet, and pineapple*

**Menu 1 - 79.00 / person (tax and gratuity not included)  
items subject to seasonal changes**

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FIRST COURSE

**Rootdown Farm Beet Salad**

*Okanagan goat cheese mousse, tender Rootdown Farm lettuces  
candied pecans and maple mustard vinaigrette*

**Wild Sockeye Salmon Roll**

*avocado, yuzu mayonnaise and shiso leaf  
wrapped in yuba sheet, citrus adjusted soy sauce*

MID COURSE

**Fraser Valley Sweet Corn Soup**

*tomato and cilantro relish, espelette and whipped creme fraiche*

**Prosciutto di Parma**

*Pemberton arugula, shaved parmesan, crostini  
poached Okanagan pear and balsamic crema*

MAIN COURSE

*vegetarian options available*

**Angus Reserve Beef Tenderloin**

*BC potato puree, butter glazed Pemberton carrots  
ruby port sauce and handcut chimichurri*

**Citrus Cured Lois Lake Steelhead**

*roasted eggplant puree, crispy North Arm Farm German butter potatoes  
Pemberton summer squash, lemon and thyme butter sauce*

DESSERT

**Valrhona Chocolate Tart**

*dark chocolate and caramel ganache with sweet pastry crust  
chantilly cream and chocolate dentelle*

**Passion Fruit Bavarois**

*passion fruit mousse layered with lemon chiffon sponge cake  
toasted coconut, mango sorbet, and pineapple*

**Menu 2 - 89.00 / person (tax and gratuity not included)  
items subject to seasonal changes**

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TO START

**Fraser Valley Sweet Corn Soup**

*tomato and cilantro relish, espelette and whipped creme fraiche*

APPETIZER

**Nova Scotia Lobster + BC Wild Shrimp Roll**

*fresh lobster and shrimp wrapped with wild cold smoked salmon  
avocado, yuzu gel and tomatillo salsa verde*

**Quebec Duck Liver Parfait**

*house baked brioche, white wine poached Okanagan apricots  
vanilla gel, pistachio crumble and candied orange zest*

MAIN COURSE

*vegetarian options available*

**Angus Reserve Beef Tenderloin**

*BC potato puree, butter glazed Pemberton carrots  
ruby port sauce and hndcut chimichurri*

**Wild BC Sablefish**

*glazed with sweet soy and baked, Rainshadow Farm broccoli and shaved scallions  
daikon, shiitake mushrooms, smoked tuna and lemongrass dashi broth*

DESSERT

**Layered Chocolate Hazelnut Marquise**

*dark chocolate mousse with crisp hazelnut base and dark chocolate glaze*

**Lemon Tart**

*baked lemon curd in a sweet pastry crust  
creme fraiche ice cream and preserved raspberry coulis*

**Menu 3 - 99.00 / person (tax and gratuity not included)  
items subject to seasonal changes**

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TO START

**Araxi Two Tier Seafood Tower**

*oysters from our pristine waters, chilled prawns, BC ceviche seared albacore tuna, seaweed salad, Tofino smoked salmon spicy Nova Scotia lobster roll*

APPETIZER

**Fraser Valley Sweet Corn Soup**

*tomato and cilantro relish, espelette and whipped creme fraiche*

**Prosciutto di Parma**

*Pemberton arugula, shaved parmesan, crostini poached Okanagan pear and balsamic crema*

MAIN COURSE

*vegetarian options available*

**Angus Reserve Beef Tenderloin**

*butter glazed Pemberton carrots, BC potato puree ruby port sauce and handcut chimichurri*

**Wild BC Sablefish**

*glazed with sweet soy, Rainshadow Farm broccoli and shaved scallions daikon, shiitake mushrooms, smoked tuna and lemongrass dashi broth*

DESSERT

**Layered Chocolate Hazelnut Marquise**

*dark chocolate mousse with crisp hazelnut base and dark chocolate glaze*

**Lemon Tart**

*baked lemon curd in a sweet pastry crust creme fraiche ice cream and preserved raspberry coulis*

**Menu 4 - 109.00 / person (tax and gratuity not included)  
menus subject to seasonal change**



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Reception Menu

*hors d'oeuvres (minimum order 2 dozen per item)*

*price per dozen*

**Nova Scotia Lobster + BC Wild Shrimp Roll**

with wild cold smoked salmon, avocado, yuzu gel and tomatillo salsa verde 65

**Battera Salmon Sushi** box style sushi with wild salmon, shiso leaf + lemon 60

**Tomato + Mozzarella Arancini** on olive and basil tapenade 55

**Chickpea + Roasted Tomato Montadito** on crisp grilled bread 50

**Albacore Tuna Tataki** with ponzu pearls and garlic chips 65

**Chilled BC Oysters** organic raspberry and tarragon mignonette 48

**Bar Oso Albondigas** local lamb meatballs with piquillo and tomato sauce 65

**Foie Gras Parfait** herb gougere, candied orange and rosemary 65

**Canada Prime Beef Tartare** with chili, sweet peppers and green onion 60

**RR Ranch Beef Slider** with housemade ketchup and aged white cheddar 8 each

**Bar Oso Charcuterie Platter** assorted cured meats, cheeses, crostini pickles and house made chutney (serves 4-6 guests) 42 each

**Araxi Two Tier Seafood Tower** oysters from our pristine waters, chilled prawns BC ceviche, seared albacore tuna, seaweed salad, Tofino smoked salmon spicy Nova Scotia lobster roll (serves 4-6 guests) 89 each

(tax and gratuity not included)  
items subject to change