

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 Bavaois

*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 Bavaois

*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