



RECEPTION MENU

items are priced per dozen, minimum of two dozen

Dungeness Crab Rolls with avocado and mint salsa verde	60
Wild Cold Smoked Salmon sauce gribiche on toasted brioche	55
Red Tuna Tataki with ponzu pearls and garlic chips	60
Chilled BC Oysters organic raspberry and tarragon mignonette	42
Wild Prawns on ice with fresh horseradish and tomato sauce	55
Asparagus with Quail Egg and truffle vinaigrette	50
Crisp Pemberton Beef Fritter blue cheese and horseradish foduto	50
Tomato + Mozzarella Aracinni warm tomato risotto around fresh mozzarella	50
Foie Gras Parfait herb grougère, candied orange and rosemary	60
Assorted Sushi Roll Platters choice of dungeness crab, tuna or wild salmon	AQ

(tax and gratuity not included)

items subject to change

araxi

GROUP DINNER MENU I

APPETIZER

Pemberton Squash Soup

garnished with apple curry oil, candied pecans and spiced creme fraiche

Roasted North Arm Farm Beet Salad

buffalo mozzarella, local baby greens and beet chips
granny smith apple, rosemary and mustard dressing

ENTREE

Housemade Ricotta Gnocchi

toasted Agassiz hazelnuts, fennel pollen, white wine, spinach and arugula

Yarrow Farm Duck Breast

saffron gnocchi, grilled nantes carrots and local watercress
celery root puree with sesame, horseradish and soy vinaigrette

Lois Lake Steelhead

Saw Mill Bay mussel and coconut curry broth with housemade ricotta dumplings
root vegetables and crispy potatoes

DESSERT

Valrhona Chocolate Tart

warm chocolate ganache in a sweet pastry crust
chantilly cream and chocolate dentille

Selection of Sorbet

house made daily and served with a honey tuile

Menu I - 55.00 / person (tax and gratuity not included)
items subject to change

araxi

GROUP DINNER MENU 2

APPETIZER

Pemberton Squash Soup

garnished with apple curry oil, candied pecans and spiced creme fraiche

Roasted North Arm Farm Beet Salad

buffalo mozzarella, local baby greens and beet chips
granny smith apple, rosemary and mustard dressing

ENTREE

Canada Triple A (Alberta) Tenderloin

North Arm rainbow chard, carrots and Pemberton potato croquettes
toasted peppercorn sauce and chimichurri sauce

Housemade Ricotta Gnocchi

toasted Agassiz hazelnuts, fennel pollen, white wine, spinach and arugula

Lois Lake Steelhead

Saw Mill Bay mussel and coconut curry broth with housemade ricotta dumplings
root vegetables and crispy potatoes

DESSERT

Valrhona Chocolate Tart

warm chocolate ganache in a sweet pastry crust
chantilly cream and chocolate dentille

Selection of Sorbet

house churned daily and served with a honey tuile

Menu 2 - 65.00 / person (tax and gratuity not included)
items subject to change

araxi

GROUP DINNER MENU 3

RAW

Salmon Roll

shiso and avocado

Fraser Valley Mushrooms

parmigiano-reggiano and olive oil

APPETIZER

Pemberton Squash Soup

garnished with apple curry oil, candied pecans and spiced creme fraiche

Roasted North Arm Farm Beet Salad

buffalo mozzarella, local baby greens and beet chips
granny smith apple, rosemary and mustard dressing

Housemade Ricotta Gnocchi

toasted Agassiz hazelnuts, fennel pollen, white wine, spinach and arugula

ENTREE

Canada Triple A (Alberta) Tenderloin

North Arm rainbow chard, carrots and Pemberton potato croquettes
toasted peppercorn sauce and chimichurri sauce

Lois Lake Steelhead

Saw Mill Bay mussel and coconut curry broth with housemade ricotta dumplings
root vegetables and crispy potatoes

Loin of Venison

goat cheese stuffed ravioli, roasted cipollini onions and Pemberton salsify
apple and pear chutney with red wine jus

DESSERT

Valrhona Chocolate Tart

warm chocolate ganache in a sweet pastry crust
chantilly cream and chocolate dentille

Selection of Sorbet

house churned daily and served with a honey tuil

Menu 3 - 75.00 / person (tax and gratuity not included)
items subject to change

araxi

GROUP DINNER MENU 4

TO START

Two Tier Seafood Tower

oysters from our pristine waters, chilled prawns, Read Island mussels
seared albacore tuna, seaweed salad, Tofino smoked salmon and dungeness crab roll

APPETIZER

Pemberton Squash Soup

garnished with apple curry oil, candied pecans and spiced creme fraiche

Housemade Ricotta Gnocchi

toasted Agassiz hazelnuts, fennel pollen, white wine, spinach and arugula

Quebec Foie Gras Parfait

house baked brioche, red wine and spiced poached Okanagan pear
ruby port and black pepper glaze

ENTREE

Canada Triple A (Alberta) Tenderloin

North Arm rainbow chard, carrots and Pemberton potato croquettes
toasted peppercorn sauce and chimichurri sauce

Lois Lake Steelhead

Sawmill Bay mussel and coconut curry broth with housemade ricotta dumplings
root vegetables and crispy potatoes

Loin of Venison

goat cheese stuffed ravioli, roasted cipollini onions and Pemberton salsify
apple and pear chutney with red wine jus

DESSERT

Valrhona Chocolate Tart

warm chocolate ganache in a sweet pastry crust
chantilly cream

Okanagan Poached Pears

creme fraiche ice cream and ginger crumble
white wine and pear espuma

Menu 4 - 89.00 / person (tax and gratuity not included)
items subject to change

araxi

GROUP DINNER MENU 5

TO START

Araxi Three Tier Seafood Tower

oysters from our pristine waters, chilled prawns and Read Island mussels
seared albacore tuna, seaweed salad, Tofino smoked salmon and dungeness crab roll salmon sushi roll
and whole Nova Scotia lobster

APPETIZER

Pemberton Squash Soup

garnished with apple curry oil, candied pecans and spiced creme fraiche

Housemade Ricotta Gnocchi

toasted Agassiz hazelnuts, fennel pollen, white wine, spinach and arugula

Quebec Foie Gras Parfait

house baked brioche, red wine and spiced poached Okanagan pear
ruby port and black pepper glaze

ENTREE

Canada Triple A (Alberta) Tenderloin

North Arm rainbow chard, carrots and Pemberton potato croquettes
toasted peppercorn sauce and chimichurri sauce

Lois Lake Steelhead

Saw Mill Bay mussel and coconut curry broth with housemade ricotta dumplings
root vegetables and crispy potatoes

Loin of Venison

goat cheese stuffed ravioli, roasted cipollini onions and Pemberton salsify
apple and pear chutney with red wine jus

DESSERT

Black Forest Cake

layers of dark and white chocolate mousse
amarena cherries and chocolate sauce

Okanagan Poached Pears

creme fraiche ice cream and ginger crumble
white wine and pear espuma

Menu 5 - 99.00 / person (tax and gratuity not included)
items subject to change