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## RAW BAR A LA CARTE

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### TWO-TIER SEAFOOD TOWER

10 oysters on the half shell, 6 chilled prawns, albacore tuna tataki, spicy tuna roll  
marinated seaweed and jellyfish salad, ceviche, smoked wild sockeye salmon 139

*add a third tier of 1lb whole maritime lobster AQ*

#### JUMBO PRAWN COCKTAIL

house-prepared cocktail sauce  
4 pieces 22.5    6 pieces 29.5

#### NOVA SCOTIA LOBSTER COCKTAIL

house-prepared cocktail sauce  
½ lb AQ    1 lb AQ

### OYSTER BAR

*please ask your server for our daily selection*

**ROYAL MIYAGI** baynes sound, firm, light briny finish 5

**FANNY BAY** baynes sound, firmer texture, light briny finish 5

**CHEF'S CREEK** okeover inlet, small and firm, melon finish 5

**KISU** baynes sound, deep cup, light finish 5

**STELLAR BAY GOLD** barkley sound, deep cup, buttery 5

**KUSSHI** deep bay, plump, firm, deep cup 5

*The consumption of raw oysters poses an increased risk of foodborne illness.*

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## 4-COURSE PRIX FIXE MENU

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CELEBRATING 43 YEARS OF SERVICE IN WHISTLER

\$43 PER GUEST | WINE PAIRINGS \$43

### FIRST

#### CHILLIWACK CORN SOUP

ginger and lemongrass cream, lime leaves, corn salsa 19.5

### SECOND

#### BC ALBACORE TUNA TATAKI

seared and thinly sliced tuna, daikon radish, ponzu pearls, shiso leaf, ponzu sauce, chili threads 22.5

#### PEMBERTON ASSORTED HEIRLOOM TOMATO SALAD

goodfield and rootdown farm tomatoes and organic greens  
gazpacho vinaigrette, lemon creme fraiche, castelvetrano olives 21.5

#### JUMBO PRAWN COCKTAIL

oceanwise prawns, house-prepared cocktail sauce 3 pieces 18.5

#### ALBERTA ANGUS RESERVE BEEF TARTARE (\$7 supplement)

classic english marinade, black garlic aioli, cured shallots, grilled house-baked bread 26.5

#### BC ENDIVE + CHICORY SALAD

poached egg mustard dressing, parmesan, crispy pancetta, red onion 22.5

#### QUEBEC FOIE GRAS PARFAIT (\$9 supplement)

house-baked brioche, ruby port gel, okanagan apple and pear chutney, candied zest, toasted pistachio 29.5

**James Walt**, Culinary Director *Joined on Araxi in 1997*

**Darin Newton**, Director of Operations *Joined on Araxi in 2015*

## MAIN

*all large plates can be gluten-free*

**6 oz ANGUS RESERVE BEEF TENDERLOIN (\$25 supplement)**  
rootdown farm glazed carrots, red wine sauce, pomme puree 64.5  
(larger sizes available for a la carte)

**DUO OF YARROW MEADOWS DUCK**  
five spice roasted duck breast and confit duck leg spring roll  
roasted local parsnip, sesame soy vinaigrette, umeboshi 48.5

**BC WILD AND CULTIVATED MUSHROOM RISOTTO**  
arborio rice, porcini mascarpone, toasted walnut, pickled wild mushroom 36.5

**WILD BC HALIBUT**  
fresh herb crust, manila clam, root vegetable chowder  
crispy basil, herb oil 48.5

**MISO MARINATED BC SABLEFISH (\$14 supplement)**  
shiitake mushrooms, braised daikon radish, warm dashi broth, seasonal greens  
green onion, toasted sesame oil 58.5

**HOUSEMADE CASSARECCE PASTA WITH SUNDRIED + ROASTED TOMATOES**  
bc goat cheese, sundried tomato ragout, pine nuts, capers 36.5

*accompaniments for the table*

**PACIFIC PRAWN** 6 ea    **SEARED SCALLOP** 9 ea    **ROASTED BC MUSHROOMS** 13.5  
**BRUSSELS SPROUTS + MAPLE MISO** 13.5    **TRUFFLE FRIES** 12.5    **HOUSE FRIES** 10.5

## DESSERT

**YUZU MOUSSE CAKE WITH PISTACHIO CHIFFON**  
fresh bc blueberries, pemberton mint, vanilla 15.5

**BLACK FOREST GATEAU**  
dark and white chocolate mousse with flourless chocolate cake  
brandied cherries, chocolate sauce and chantilly cream 16.5

**DARK CHOCOLATE GANACHE TART**  
sweet pastry crust, hazelnut whipped cream, candied hazelnuts 16.5

**HOUSEMADE PETIT FOURS**  
featuring araxi signature chocolate bar, pate de fruit, marshmallow, almond financier 14.5

**CHEF CURATED ARTISAN CHEESE SELECTION (\$7 supplement)**  
house selection of three cheeses, quince paste, sourdough crostini 23.5