
RAW BAR A LA CARTE

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

KISU baynes sound, deep cup, light finish 5

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

STELLAR BAY GOLD barkley sound, deep cup, buttery 5

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

KUSSHI deep bay, plump, firm, deep cup 5

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

4-COURSE PRIX FIXE MENU

CELEBRATING 43 YEARS OF SERVICE IN WHISTLER

\$43 PER GUEST | WINE PAIRINGS \$43

FIRST

SMOKED ROMA TOMATO SOUP

goat cheese mousse, fried capers, basil 19.5

SECOND

DUO OF TUNA SUSHI ROLL

spicy bc albacore tuna wrapped with ahi tuna, avocado, nori, citrus soy 22.5

SMOKED BC SABLEFISH CROQUETTE

rootdown farm organic beets, dill mayonnaise, chili 21.5

JUMBO PRAWN COCKTAIL

oceanwise prawns, house-prepared cocktail sauce 3 pieces 18.5

ALBERTA ANGUS RESERVE BEEF TARTARE (\$7 supplement)

korean style, pine nut, gochujang, crystal pear, grilled house-baked bread 26.5

KALE + HONEY MUSTARD ROASTED SQUASH SALAD

orange ricotta, pumpkin seeds, green goddess dressing 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

MAIN

all large plates can be gluten-free

ANGUS RESERVE BEEF TENDERLOIN 6oz (\$25 supplement)

rootdown farm glazed carrots, ruby port glaze, pomme puree 64.5
(larger sizes available for a la carte)

PROSCIUTTO WRAPPED ORGANIC CHICKEN BREAST

truffle and chestnut filling, spaghetti squash, sichuan peppercorn + bacon jus 48.5

BC WILD + CULTIVATED MUSHROOM RISOTTO

arborio rice, roasted mushrooms, toasted hazelnut gremolata, crispy sage 36.5

BAKED WILD BC HALIBUT

housemade "xo" sauce, rootdown farm root vegetables ragout, pickled onions 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

BASQUE CHEESECAKE

caramelized poached pears, whipped caramel ganache 15.5

'HARMONY RIDGE' CHOCOLATE FONDANT

warm centered chocolate cake made with araxi's custom blend dark chocolate, vanilla ice cream 16.5

SACHERTORTE

dark chocolate ganache layered with chocolate sponge
candied almonds, fresh raspberries 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, fig + apple jam, sourdough crostini 23.5

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

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

Jason Kawaguchi, Wine Director *Joined on Araxi in 2009*

Rene Wuethrich, Bar Manager *Joined on Araxi in 2000*

Ying Gao, Executive Chef *Joined on Araxi in 2024*

Aaron Heath, Pastry Chef *Joined on Araxi in 1996*