



\$119 MENU

TO START

BC BUTTERNUT SQUASH SOUP

scented with ginger, compressed okanagan apples, pumpkin seed crunch

PEMBERTON ASSORTED BEET + BUFFALO MOZZARELLA

lightly pickled beets, beet chips, beet and ginger salsa
bc endive, d.o.p. buffalo mozzarella

QUEBEC FOIE GRAS PARFAIT

house baked brioche, ruby port gel, okanagan pear chutney
candied orange zest, toasted pistachio

MAIN

NORTHERN GOLD BEEF TENDERLOIN

pemberton pomme puree, glazed carrots, ruby port glaze

MISO MARINATED WILD BC SABLEFISH

shiitake mushrooms, braised daikon radish, edamame, shaved radish
lemongrass ginger dashi broth, green onion

BC WILD + CULTIVATED MUSHROOM RISOTTO

aborio rice, roasted mushrooms, white wine, marscapone, truffle essence, chives

DESSERT

HARMONY RIDGE BLACK FOREST CAKE

flourless chocolate cake layered with white and dark chocolate mousse
chantilly cream, amarena cherries

OKANAGAN PEAR BOMBE

vanilla chiffon and white chocolate mousse, red wine poached pears
crisp pear chip

SELECTION OF PETIT FOURS

araxi signature chocolate, pate de fruit, marshmallow, almond financier



\$139 MENU

TO START

ARAXI SEAFOOD TOWER

two tiers of oysters from pristine waters, chilled jumbo prawns, sockeye salmon battera sushi
marinated seaweed, red tuna poke, smoked wild sockeye salmon

MID COURSE

BC BUTTERNUT SQUASH SOUP

scented with ginger, compressed okanagan apples, pumpkin seed crunch

PEMBERTON ASSORTED BEET + BUFFALO MOZZARELLA

lightly pickled beets, beet chips, beet and ginger salsa
bc endive, d.o.p. buffalo mozzarella

MAIN

NORTHERN GOLD BEEF TENDERLOIN

pemberton pomme puree, glazed carrots, ruby port glaze

MISO MARINATED WILD BC SABLEFISH

shiitake mushrooms, braised daikon radish, edamame, shaved radish
lemongrass ginger dashi broth, green onion

BC WILD + CULTIVATED MUSHROOM RISOTTO

aborio rice, roasted mushrooms, white wine, marscapone, truffle essence, chives

DESSERT

HARMONY RIDGE BLACK FOREST CAKE

flourless chocolate cake layered with white and dark chocolate mousse
chantilly cream, amarena cherries

ARAXI LEMON TART

baked lemon curd in a sweet pastry crust, sour cream ice cream
candied lemon zest

SELECTION OF PETIT FOURS

araxi signature chocolate, pate de fruit, marshmallow, almond financier



CANAPE RECEPTION MENU

STATIONED CANAPES

ARAXI TWO TIER SEAFOOD TOWER \$139

oysters from our local pristine waters, chilled jumbo prawns, albacore tuna tataki
wild smoked salmon, house sushi roll, ceviche mixto (serves 4-6 guests)

BAR OSO CHARCUTERIE PLATTER \$52

assorted cured meats, cheeses, crostini, pickles and house made chutney
(serves 4-6 guests)

NOVA SCOTIA LOBSTER + BC WILD SHRIMP ROLL \$65

with wild cold smoked salmon, avocado, yuzu gel, tomatillo salsa verde
(cost per 12 pieces/2 rolls)

BATTERA SALMON SUSHI \$62

box style sushi with wild salmon, shiso leaf, lemon
(cost per 12 pieces/2 rolls)

PASSED CANAPES

cost per dozen
minimum order of 2 dozen per item

WILD MUSHROOM ARANCINI \$55

on olive and basil tapenade

CHICKPEA + ROASTED TOMATO MONTADITO \$50

on crisp grilled bread

ALBACORE TUNA TATAKI \$65

with ponzu pearls and garlic chips

CHILLED BC OYSTERS \$60

organic raspberry and tarragon mignonette

QUEBEC DUCK LIVER PARFAIT \$65

herb gougere, candied orange and rosemary

CANADA PRIME BEEF TARTARE \$60

with chili, sweet peppers and green onion



CHILDRENS MENU

TO START

SMOKED ROMA TOMATO SOUP

sourdough cracker, bc goat cheese, crispy prosciutto, chives and basil

VEGETABLE SUSHI ROLL

cucumber, avocado wrapped with yuba

ROOTDOWN FARM ORGANIC GREEN SALAD

classic vinaigrette with shaved vegetables

MAIN

SEASONAL FISH

parmesan risotto, seasonal vegetables

HOUSE MADE FRESH PASTA

tomato and basil sauce or alfredo with parmesan cheese

GRILLED TENDERLOIN STEAK

hand cut fries, seasonal vegetables, red wine sauce

DESSERT

HOUSE CHURNED ICE CREAM

please ask your server for todays selection

HARMONY RIDGE BLACK FOREST CAKE

dark + white chocolate mousse with flourless chocolate cake
brandied cherries, semi sweet chocolate sauce