



WINTER \$109 MENU

TO START

PEMBERTON SUNCHOKE SOUP

black truffle chantilly golden ears charmesan cheese & croutons

ROOTDOWN FARM BEET + GOAT CHEESE SALAD

roasted heirloom beets, okanagan goat cheese
spelt + caraway crumb, pear vinaigrette

MAIN

YARROW MEADOWS DUCK BREAST

pine nut oil whipped potatoes, smoked and charred onions
preserved mountain berries jus

LOIS LAKE STEELHEAD

confit van loon farm potatoes, salt baked carrots, pickled celery, shellfish sauce

ROASTED BUTTERNUT SQUASH RISOTTO

arborio rice finished with white wine, local squash, toasted pumpkin seeds,
goat cheese, grano pandano, watercress

DESSERTS

BLACK FOREST CAKE

white and dark chocolate mousse, layered with flourless chocolate cake,
with brandied cherries and chocolate sauce

ARAXI SIGNATURE LEMON TART

lemon curd in a sweet pastry crust, with seasonal berries & sour cream ice cream



WINTER \$119 MENU

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black truffle chantilly, golden ears charmesan cheese & croutons

ROOTDOWN FARM BEET + GOAT CHEESE SALAD

roasted heirloom beets, okanagan goat cheese, spelt + caraway crumb, pear vinaigrette

QUEBEC FOIE GRAS PARFAIT

house baked brioche, candied orange zest, okanagan pear + apple chutney, port gel

MAIN

ALBERTA BEEF TENDERLOIN

glazed Rootdown carrots, hakurai turnip + roasted mushroom, chimichurri, port + red wine jus

MISO MARINATED WILD BC SABLEFISH

shiitake mushrooms, braised daikon, shaved radishes, green onion, warm dashi broth, sesame & chili baby bok choy

YARROW MEADOWS DUCK BREAST

pine nut oil whipped potatoes, smoked and charred onions, preserved mountain berries jus

ROASTED BUTTERNUT SQUASH RISOTTO

arborio rice finished with white wine, local squash, toasted pumpkin seeds
goat cheese, grano pandano, watercress

DESSERT

VALRHONA CHOCOLATE FONDANT

warm centered cake with praline ice cream
chocolate wafer & semi-sweet chocolate sauce

COCONUT PANNA COTTA

yuzu infused vegan panna cotta, market lime foam & puffed rice

SELECTION OF PETIT FOURS

Araxi signature chocolate, shortbread, jellies, mendiants & marshmallows

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WINTER \$129 MENU

TO START

ARAXI SEAFOOD TOWER

oysters from our local pristine waters, chilled prawns, ceviche albacore tuna tataki
Tofino smoked salmon and house sushi roll

MID COURSE

PEMBERTON SUNCHOKE SOUP

black truffle chantilly, golden ears charmesan cheese & croutons

ROOTDOWN FARM BEET + GOAT CHEESE SALAD

roasted heirloom beets, okanagan goat cheese, spelt + caraway crumb, pear vinaigrette

MAIN

ALBERTA BEEF TENDERLOIN

glazed Rootdown carrots, hakurai turnip + roasted mushroom, chimichurri, port + red wine jus

MISO MARINATED WILD BC SABLEFISH

shiitake mushrooms, braised daikon, shaved radishes, green onion, warm dashi broth
sesame & chili baby bok choy

YARROW MEADOWS DUCK BREAST

pine nut oil whipped potatoes, smoked and charred onions, preserved mountain berries jus

ROASTED BUTTERNUT SQUASH RISOTTO

arborio rice finished with white wine, local squash, toasted pumpkin seeds
goat cheese, grano pandano, watercress

DESSERT

VALRHONA CHOCOLATE FONDANT

warm centered cake with praline ice cream, chocolate wafer & semi sweet chocolate sauce

COCONUT PANNA COTTA

yuzu infused vegan panna cotta with fresh, blackberries, market lime foam and puffed rice

SELECTION OF PETIT FOURS

Araxi signature chocolate, shortbread, jellies, mendiants & marshmallows



for the table - to enhance your meal

RECEPTION CANAPES

(minimum order 2 dozen per item)

NOVA SCOTIA LOBSTER + BC WILD SHRIMP ROLL

with wild cold smoked salmon, avocado, yuzu gel and tomatillo salsa verde - \$65/dozen

BATTERA SALMON SUSHI

box style sushi with wild salmon, shiso leaf + lemon - \$65/dozen

WILD MUSHROOM ARANCINI

on olive and basil tapenade - \$55/dozen

CHICKPEA + ROASTED TOMATO MONTADITO

on crisp grilled bread - \$50/dozen

ALBACORE TUNA TATAKI

with ponzu pearls and garlic chips - \$65/dozen

CHILLED BC OYSTERS

organic raspberry and tarragon mignonette - \$48/dozen

FOIE GRAS PARFAIT

herb gougere, candied orange and rosemary - \$65/dozen

CANADA PRIME BEEF TARTARE

with chili, sweet peppers and green onion - \$60/dozen

BAR OSO CHARCUTERIE PLATTER

assorted cured meats, terrines, crostini, pickles
and house made chutney (serves 4-6 guests) - \$42/platter

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) - \$99/tower

FOR THE TABLE

Roasted BC Mushrooms - \$13.50 | Brussels Sprouts + Maple Miso - \$13.50
Truffle Fries - \$12.50 | House Fries - \$9.50

DESSERT

CUSTOM SEASONAL CAKES

baked in house with four styles to choose from \$15 per person

PETIT FOURS & CHOCOLATES

beautiful take-home boxes of house made chocolates, jellies and sweets - \$12.50/box

ASSORTED CANADIAN CHEESE PLATE

served with toasted walnuts, crostini and preserved fruit - \$6 per person