

# araxi

## \$109 MENU

### TO START

#### ROASTED BREW CREEK TOMATO SOUP

roasted eggplant and raisin confit, herb emulsion, garlic chips

#### GRILLED LOCAL BROCCOLI + KALE SALAD

preserved lemon dressing, whipped tanto latte burrata with roasted garlic  
crispy capers, sourdough, almond gremolata

### MAIN

#### THYME GLAZED DUCK BREAST

rootdown farm carrots, turnips, carrot ketchup, crispy rice cake  
goodfield farm greens, black garlic, hoisin sauce

#### MISO MARINATED WILD BC SABLEFISH

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

#### WILD AND TAME MUSHROOM RISOTTO

arborio rice, local mushrooms, 'kfc' tempura maitake mushroom  
wild mushroom glaze, baby kale salad

### DESSERT

#### BLACK FOREST GATEAU

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

#### PEMBERTON STRAWBERRY CHEESECAKE

rhubarb confit, pistachio emulsion, elderflower

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## \$119 MENU

### TO START

#### ROASTED BREW CREEK TOMATO SOUP

roasted eggplant and raisin confit, herb emulsion, garlic chips

#### GRILLED LOCAL BROCCOLI + KALE SALAD

preserved lemon dressing, whipped tanto latte burrata with roasted garlic  
crispy capers, sourdough and almond gremolata

#### QUEBEC FOIE GRAS PARFAIT

house baked brioche, okanagan cherry chutney, cherry gel  
pistachio and candied orange zest

### MAIN

#### NORTHERN GOLD BEEF TENDERLOIN

aged cheddar and potato terrine, bc morel mushroom, heirloom zucchini  
pumpkin seed 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

#### WILD AND TAME MUSHROOM RISOTTO

arborio rice, local mushrooms, 'kfc' tempura maitake mushroom  
wild mushroom glaze, baby kale salad

### DESSERT

#### VALRHONA CHOCOLATE FONDANT

warm centered cake with double caramel gelato  
chocolate wafer and semi sweet chocolate sauce

#### COCONUT RASPBERRY CREME CARAMEL

vegan coconut custard, fresh and macerated raspberries, raspberry gel, rice crisps

#### SELECTION OF PETIT FOURS

araxi signature chocolate, shortbread, jellies  
mendiants and marshmallows

# araxi

## \$139 MENU

### TO START

#### ARAXI SEAFOOD TOWER

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

### MID COURSE

#### ROASTED BREW CREEK TOMATO SOUP

roasted eggplant and raisin confit, herb emulsion, garlic chips

#### GRILLED LOCAL BROCCOLI + KALE SALAD

preserved lemon dressing, whipped tanto latte burrata with roasted garlic  
crispy capers, sourdough, almond gremolata

### MAIN

#### NORTHERN GOLD BEEF TENDERLOIN

aged cheddar, potato terrine, bc morel mushroom, heirloom zucchini  
pumpkin seed 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

#### WILD AND TAME MUSHROOM RISOTTO

arborio rice, local mushrooms, 'kfc' tempura maitake mushroom  
wild mushroom glaze, baby kale salad

### DESSERT

#### BLACK FOREST GATEAU

dark and white chocolate mousse, flourless chocolate cake  
brandied cherries, chantilly cream

#### COCONUT RASPBERRY CREME CARAMEL

vegan coconut custard, fresh and macerated raspberries, raspberry gel, rice crisps

#### SELECTION OF PETIT FOURS

araxi signature chocolate, shortbread, jellies, mendiants, marshmallow