

# araxi

LONGTABLE DINNER AT VANIER PARK, VANCOUVER  
RECEPTION 4PM | AUGUST 3RD, 2015

-RECEPTION-

**Sawmill Bay Oysters**

*lemon, fresh horseradish, raspberry mignonette, cucumber pearls*

**Dungeness Crab Egg Crepe**

*with chives and citrus mayonaise, sockeye salmon and salsa verde*

**Crispy Yarrow Meadows Duck**

*tossed with green beans and sweet chili vinaigrette*

-FIRST COURSE-

**Hot Smoked Chinook Salmon**

*jellied cucumber and herb salad, and compressed watermelon  
horseradish crème fraiche with nastursium pesto  
Chef James Walt, Araxi Restaurant*

-SECOND COURSE-

**Baked BC Sablefish**

*eggplant purée, heirloom tomatoes and wax beans with balsamic pearls  
Chef Frank Pabst, Blue Water Cafe*

-MAIN COURSE: A DUET-

**Grilled RR Ranch Beef Fillet**

*over charcoal with ash roasted onions and peppers, and salmoriglio  
Chef Andrew Richardson, CinCin Ristorante*

**Alder Smoked RR Ranch Beef Brisket**

*Yukon gold potato croquette, grilled carrots and West Restaurant steak sauce  
Chef Quang Dang, West Restaurant*

-DESSERT-

**Nougat Glace with Chocolate Ice Cream**

*fresh local berries  
Chef Thierry Busset, Thierry Cafe*

items subject to seasonal changes

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#AraxiLongtable