



THE
C E L L A R
by araxi

Reception Menu

hors d'oeuvres (minimum order 2 dozen per item)

price per dozen

Nova Scotia Lobster + BC Wild Shrimp Roll with wild cold smoked salmon, avocado, yuzu gel and tomatillo salsa verde	65
Battera Salmon Sushi box style sushi with wild salmon, shiso leaf + lemon	60
Tomato + Mozzarella Arancini on olive and basil tapenade	55
Chickpea + Roasted Tomato Montadito on crisp grilled bread	50
Albacore Tuna Tataki with ponzu pearls and garlic chips	65
Chilled BC Oysters organic raspberry and tarragon mignonette	48
Bar Oso Albondigas local lamb meatballs with piquillo and tomato sauce	65
Foie Gras Parfait herb gougere, candied orange and rosemary	65
Canada Prime Beef Tartare with chili, sweet peppers and green onion	60
RR Ranch Beef Slider with housemade ketchup and aged white cheddar	8 each
Bar Oso Charcuterie Platter assorted cured meats, cheeses, crostini pickles and house made chutney (serves 4-6 guests)	42 each
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)	89 each

(tax and gratuity not included)
items subject to change

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APPETIZER

Smoked Tomato Soup

heirloom tomato and cucumber salad, basil puree and olive oil

Pemberton Beet Salad

*whipped Okanagan goat cheese, tender Rootdown Farm lettuces
candied pecans, pickled shallots, maple mustard vinaigrette*

MAIN COURSE

Vegetarian options available

Farmcrest Organic Chicken Breast

*herb brined and slow roasted, BC potato puree, crispy shallots
butter glazed Pemberton carrots and sauce diable*

Citrus Cured Lois Lake Steelhead

*roasted eggplant puree, crispy North Arm Farm German butter potatoes
Pemberton summer squash, lemon and thyme butter sauce*

DESSERT

Valrhona Chocolate Tart

*dark chocolate and caramel ganache with sweet pastry
chantilly cream and chocolate dentelle*

Passion Fruit Bavaois

*passion fruit mousse layered with lemon chiffon sponge cake
toasted coconut, mango sorbet, and pineapple*

Menu 1 - 79.00 / person (tax and gratuity not included)
items subject to seasonal changes

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FIRST COURSE

Pemberton Beet Salad

*whipped Okanagan goat cheese, tender Rootdown Farm lettuces
candied pecans, pickled shallots, maple mustard vinaigrette*

Wild Sockeye Salmon Sushi Roll

*avocado, yuzu mayonnaise and shiso leaf
wrapped in yuba sheet, citrus adjusted soya*

MID COURSE

Smoked Tomato Soup

heirloom tomato and cucumber salad, basil puree and olive oil

Prosciutto di Parma

*thinly sliced, Pemberton arugula, shaved Grana Padano
crostini, poached Okanagan pear and balsamic crema*

MAIN COURSE

Vegetarian options available

Triple A Beef Tenderloin

*BC potato puree, butter glazed Pemberton carrots
ruby port sauce and handcut chimichurri*

Citrus Cured Lois Lake Steelhead

*roasted eggplant puree, crispy North Arm Farm German butter potatoes
Pemberton summer squash, lemon and thyme butter sauce*

DESSERT

Valrhona Chocolate Tart

*dark chocolate and caramel ganache with sweet pastry crust
chantilly cream and chocolate dentelle*

Passion Fruit Bavaois

*passion fruit mousse layered with lemon chiffon sponge cake
toasted coconut, mango sorbet, and pineapple*

*Menu 2 - 89.00 / person (tax and gratuity not included)
items subject to seasonal changes*

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TO START

Smoked Tomato Soup

heirloom tomato and cucumber salad, basil puree and olive oil

APPETIZER

Nova Scotia Lobster + BC Wild Shrimp Roll

*fresh lobster and shrimp wrapped with wild cold smoked salmon
avocado, yuzu gel and tomatillo salsa verde*

Quebec Duck Liver Parfait

*house baked brioche, red wine poached Okanagan pears
spiced red wine gel, pistachio crumble and candied orange zest*

MAIN COURSE

Vegetarian options available

Triple A Beef Tenderloin

*BC potato puree, butter glazed Pemberton carrots
ruby port sauce and hndcut chimichurri*

Wild BC Sablefish

*glazed with sweet soy and baked, broccoli and green onion
daikon radish, shiitake mushrooms, smoked tuna and lemongrass dashi broth*

DESSERT

Layered Chocolate Hazelnut Marquise

dark chocolate mousse with crisp hazelnut base and dark chocolate glaze

Lemon Tart

*baked lemon curd in a sweet pastry crust
creme fraiche ice cream and preserved raspberry coulis*

Menu 3 - 99.00 / person (tax and gratuity not included)
items subject to seasonal changes

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TO START

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

APPETIZER

Smoked Tomato Soup

heirloom tomato and cucumber salad, basil puree and olive oil

Prosciutto di Parma

thinly sliced, Pemberton arugula, shaved Grana Padano, crostini poached Okanagan pear and balsamic crema

MAIN COURSE

Vegetarian options available

Triple A Beef Tenderloin

butter glazed Pemberton carrots, BC potato puree ruby port sauce and handcut chimichurri

Wild BC Sablefish

glazed with sweet soy and baked, broccoli and green onion daikon and shiitake mushrooms, smoked tuna and lemongrass dashi broth

DESSERT

Layered Chocolate Hazelnut Marquise

dark chocolate mousse with crisp hazelnut base and dark chocolate glaze

Lemon Tart

baked lemon curd in a sweet pastry crust creme fraiche ice cream and preserved raspberry coulis

*Menu 4 - 109.00 / person (tax and gratuity not included)
menus subject to seasonal change*