

araxi

THE
CELLAR
by araxi

APPETIZER

Pemberton Squash Soup

toasted curry and apple oil with spiced creme fraiche and pumpkin seeds

Local Assorted Beef Salad

*Okanagan goat cheese, BC hot house lettuces and endive
roasted pecans with maple and grainy mustard vinaigrette*

MAIN COURSE

Farmcrest Organic Chicken Breast

*slow roasted with herbs and olive oil , BC potato puree
glazed Pemberton carrots and sauce diable*

Citrus Cured Lois Lake Steelhead

*celery root puree, roasted Brussels sprouts and crispy shallots
fresh herb and lemon butter sauce*

Wild + Cultivated Mushroom Risotto

*arborio rice, assorted mushrooms, truffle essence, sunchoke chips
finished with white wine, chives and mascarpone*

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

Local Assorted Beet Salad

*Okanagan goat cheese, BC hot house lettuces and endive
roasted pecans with maple grainy mustard vinaigrette*

Wild Sockeye Salmon Sushi Roll

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

MID COURSE

Pemberton Squash Soup

toasted curry and apple oil with spiced creme fraiche and pumpkin seeds

Prosciutto di Parma

*Pemberton arugula, shaved Grana Padano, crostini
poached BC pears and balsamic crema*

MAIN COURSE

Roasted Lamb Sirloin

*BC potato puree, crispy shallots, grilled salsa verde
glazed Pemberton carrots and sauce diable*

Citrus Cured Lois Lake Steelhead

*celery root puree, roasted Brussels sprouts, crispy shallots
lemon, fresh herb and butter sauce*

Wild + Cultivated Mushroom Risotto

*arborio rice, assorted mushrooms, truffle essence, sunchoke chips
finished with white wine, chives and mascarpone*

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

Pemberton Squash Soup

toasted curry and apple oil with spiced creme fraiche and pumpkin seeds

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 pears, hazelnut crumble
ruby port and spiced pear gel, candied orange zest*

MAIN COURSE

Angus Reserve Beef Tenderloin

*local potato puree, grilled chimicurri
glazed Pemberton carrots and ruby port jus*

Miso Marinated Wild BC Sablefish

*daikon radish, baby bok choy, lotus root chips, shaved scallions
shiitake mushrooms and smoked tuna lemongrass dashi broth*

Wild + Cultivated Mushroom Risotto

*arborio rice, assorted mushrooms, truffle essence and sunchoke chips
finished with white wine, chives and mascarpone*

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
mixed berry sorbet 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

Pemberton Squash Soup

toasted curry and apple oil with spiced creme fraiche and pumpkin seeds

Prosciutto di Parma

*Pemberton arugula, shaved Grana Padano, crostini
poached BC pears and balsamic crema*

MAIN COURSE

Angus Reserve Beef Tenderloin

*local potato puree, butter glazed carrots
ruby port sauce and grilled chimichurri*

Miso Marinated Wild BC Sablefish

*daikon radish, baby bok choy, lotus root chips, shaved scallions
shiitake mushrooms and smoked tuna lemongrass dashi broth*

Wild + Cultivated Mushroom Risotto

*arborio rice, assorted mushrooms, truffle essence, sunchoke chips
finished with white wine, chives and mascarpone*

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
mixed berry sorbet and preserved raspberry coulis*

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



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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

Wild Mushroom 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