

araxi

THE
CELLAR
by araxi

APPETIZER

Local Butternut Squash Soup

squash ricotta dumplings, curried creme fraiche and chives

Assorted Rootdown Farm Beets

*lightly pickled and roasted beets with Okanagan goat cheese
spiced pecans, hot house lettuces and raspberry vinaigrette*

MAIN COURSE

Yarrow Meadows Duck Breast

*applewood smoked duck breast, honey roasted squash puree
beluga lentils, red currant and preserved raspberry glaze*

Citrus Cured Yukon Arctic Char

*root vegetable sofrito and roasted Brussels sprout leaves
pistachio crumble, ginger and orange butter sauce*

Wild + Cultivated Mushroom Risotto

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

DESSERT

Signature "Harmony Ridge" Chocolate Tart

*custom blended dark chocolate ganache in sweet pastry
chantilly cream and chocolate dentelle*

Okanagan Pear + Apple

*white wine poached pear with a spiced apple bavarois
sour cream ice cream and apple-cinnamon puree*

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



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FIRST COURSE

Assorted Rootdown Farm Beets

*lightly pickled and roasted beets with Okanagan goat cheese
spiced pecans, hot house lettuces and raspberry vinaigrette*

Wild Sockeye Salmon Sushi Roll

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

MID COURSE

Local Butternut Squash Soup

squash ricotta dumplings, curried creme fraiche and chives

Okanagan Pear + Prosciutto di Parma

*rustic arugula, shaved Grana Padano, crostini
white wine poached pear and balsamic crema*

MAIN COURSE

Yarrow Meadows Duck Breast

*applewood smoked duck breast, honey roasted squash puree
beluga lentils, red currant and preserved raspberry glaze*

Citrus Cured Yukon Arctic Char

*root vegetable soffrito and roasted Brussels sprout leaves
pistachio crumble, ginger and orange butter sauce*

Wild + Cultivated Mushroom Risotto

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

DESSERT

Signature "Harmony Ridge" Chocolate Tart

*custom blended dark chocolate ganache in sweet pastry
chantilly cream and chocolate dentelle*

Okanagan Pear + Apple

*white wine poached pear with a spiced apple bavarois
sour cream ice cream and apple-cinnamon puree*

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

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TO START

Local Butternut Squash Soup

squash ricotta dumplings, curried creme fraiche and chives

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

*toasted house baked brioche, lightly marinated ground cherries
ruby port gel, almond crunch and candied orange zest*

MAIN COURSE

Angus Reserve Beef Tenderloin

*Pemberton potato and aged cheddar terrine, crispy winterbor kale
agrodolce cipollini onion and mushroom jus*

Miso Marinated Wild BC Sablefish

*shiitake mushrooms, hakurai turnip and warm dashi broth
gai lan and radish sprouts*

Wild + Cultivated Mushroom Risotto

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

DESSERT

Layered Chocolate Hazelnut Marquise

dark chocolate mousse, 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

Local Butternut Squash Soup

squash ricotta dumplings, curried creme fraiche and chives

Okanagan Pear + Prosciutto di Parma

*rustic arugula, shaved Grana Padano, crostini
white wine poached pear and balsamic crema*

MAIN COURSE

Angus Reserve Beef Tenderloin

*Pemberton potato and aged cheddar terrine, crispy winterbor kale
agrodolce cipollini onion and mushroom jus*

Miso Marinated Wild BC Sablefish

*shiitake mushrooms, hakurai turnip and warm dashi broth
gai lan and radish sprouts*

Wild + Cultivated Mushroom Risotto

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

DESSERT

Layered Chocolate Hazelnut Marquise

dark chocolate mousse, 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

Foie Gras Parfait herb gougere, candied orange and rosemary 65

Canada Prime Beef Tartare with chili, sweet peppers and green onion 60

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