

araxi

APPETIZER

Pemberton Butternut Squash Soup

spiced crème fraiche, apple and curry oil, brioche croutons

Rootdown Farm Organic Green Salad

*with poached pear, shaved summer vegetables,
Parmesan vinaigrette, spiced pecans*

MAIN

Rosstown Farm Free Run Chicken Breast

*roasted, new season potatoes, Pemberton baby carrots,
king oyster mushrooms and rosemary glaze*

Yukon Arctic Char

*hazelnut and citrus crumb, saffron marinated potatoes
baby green beans, lemon and caper butter sauce*

BC Wild + Cultivated Mushroom Risotto

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

DESSERT

Araxi Signature "Harmony Ridge" Chocolate Tart

*dark chocolate ganache in a sweet pastry crust
with fresh raspberries and Chantilly cream*

Passion Fruit + Toasted Coconut Cake

lemon chiffon sponge layered with passion fruit mousse

**Menu 1 - 89.00 / person (tax and gratuity not included)
items subject to seasonal changes**

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TO START

Local Assorted Beet Salad

*roasted assorted beets, rosemary goat cheese foam
pickled pear and spiced pecan*

Wild BC Salmon + Avocado Sushi Roll

*salmon sashimi rolled with sisho, avocado and yuzu mayonnaise
citrus adjusted soy and wasabi*

MID COURSE

Pemberton Butternut Squash Soup

spiced crème fraiche, apple and curry oil, brioche croutons

Quebec Duck Liver Parfait

*toasted house baked brioche, BC pear and apple chutney, pistachios
candied orange and red wine gel*

MAIN

Reserve Angus Beef Tenderloin

*new season potatoes, Pemberton baby carrots,
chimichurri and red wine jus*

Miso Marinated Wild BC Sablefish

*shiitake mushrooms, baby turnips, warm dashi broth
local gai lan and spring onion*

BC Wild + Cultivated Mushroom Risotto

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

DESSERT

Black Forest Cake

*white and dark chocolate mousse layered with flourless chocolate cake
with brandied cherries and chocolate sauce*

Araxi Signature Lemon Tart

*lemon curd in a sweet pastry crust
with fresh raspberries and chantilly cream*

**Menu 2 - 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, ceviche
albacore tuna tataki, Tofino smoked salmon and spicy tuna roll*

FIRST COURSE

Local Assorted Beet Salad

*roasted assorted beets, rosemary goat cheese foam
pickled pear and spiced pecan*

Quebec Duck Liver Parfait

*with toasted house baked brioche, pistachios and candied orange
caramelized grapefruit and compressed grapes*

MAIN

Reserve Angus Beef Tenderloin

*new season potatoes, Pemberton baby carrots,
chimichurri and red wine jus*

Miso Marinated Wild BC Sablefish

*shiitake mushrooms, baby turnips, warm dashi broth
local gai lan and spring onion*

BC Wild + Cultivated Mushroom Risotto

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

DESSERT

Black Forest Cake

*white and dark chocolate mousse layered with flourless chocolate cake
with brandied cherries and chocolate sauce*

Araxi Signature Lemon Tart

*lemon curd in a sweet pastry crust
with fresh raspberries and chantilly cream*

**Menu 3 - 109.00 / person (tax and gratuity not included)
items subject to seasonal changes**