

araxi

APPETIZER

Smoked Tomato Soup

arancini with red leicester cheese, olive oil and chives

Rootdown Farm Organic Green Salad

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

MAIN

Yarrow Meadows Duck Breast

*orange + soy glazed, korean chive pancake, baby bok choy
lotus chips, pea greens, sesame and soy vinaigrette*

Line Caught BC Halibut

*Roasted garlic + lemon crust, pemberton farm vegetable medley
Almond cream, dill oil and fresh herbs*

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 Mousse Cake

*lemon chiffon sponge layered with passion fruit mousse
fresh mango salad + 'tropical fruit' sorbet*

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

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TO START

Smoked Tomato Soup

arancini with red leicester cheese, olive oil and chives

Wild BC Salmon + Avocado Sushi Roll

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

MID COURSE

Pemberton Beet + Buffalo Mozzarella

lightly pickled, poached pear, spiced pecans, belgian endive and raspberry vinaigrette

Quebec Duck Liver Parfait

*with toasted house baked brioche, saffron + blood orange marmalade
almond crunch, ruby port gel and candied orange zest*

MAIN

Alberta Beef Tenderloin

*potato puree, Pemberton farm vegetables, maitake mushroom
chimichurri and red wine jus*

Miso Marinated Wild BC Sablefish

*shiitake mushrooms, hakurai turnips, warm dashi broth
local gai lan, green onion and radish sprouts*

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 Shellfish Platter

*oysters from our pristine waters, chilled prawns, ceviche
albacore tuna tataki, Tofino smoked salmon and house sushi roll*

FIRST COURSE

BC Heirloom Tomato Salad

buffalo mozzarella, aged balsamic vinegar, basil pesto and sourdough croutons

Quebec Duck Liver Parfait

*with toasted house baked brioche, saffron + blood orange marmalade
almond crunch, ruby port gel and candied orange zest*

MAIN

Alberta Beef Tenderloin

*potato puree, Pemberton farm vegetables, maitake mushroom
chimichurri and red wine jus*

Miso Marinated Wild BC Sablefish

*shiitake mushrooms, hakurai turnips, warm dashi broth
local gai lan, green onion and radish sprouts*

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**