



THE
CELLAR
by araxi

PRIVATE DINING & EVENTS



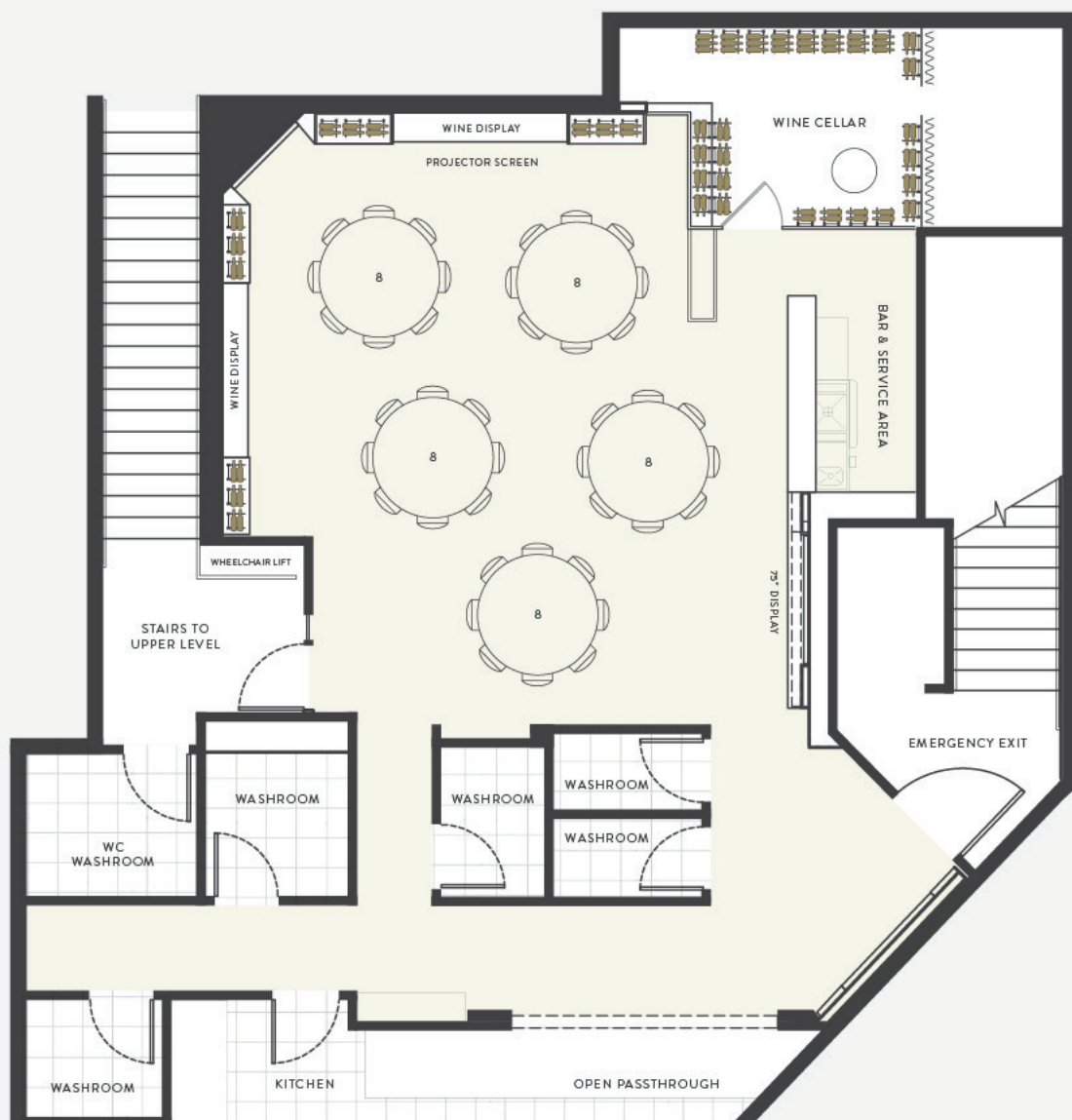
PLANNING YOUR EXPERIENCE

A culinary cornerstone in the heart of Whistler, The Cellar by Araxi is an elegant private dining space suitable for any occasion. Accommodating groups of up to 40 guests, our space can be customized to meet your needs.

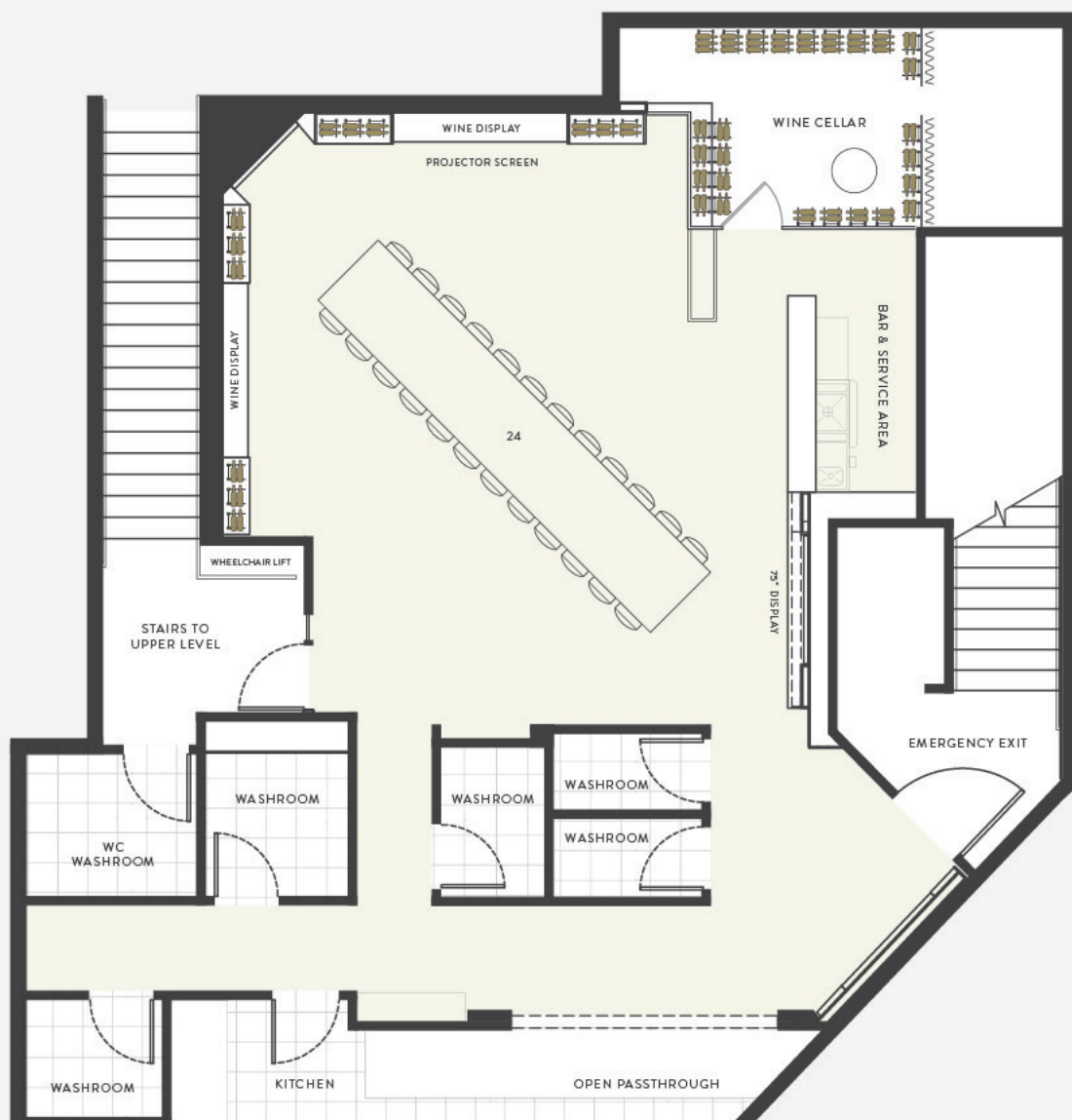
Our contemporary design and state-of-the-art audio-visual capabilities set the stage for Culinary Director James Walt's signature farm-to-table menus. Events Manager Amy Huddle and her dedicated team ensure that every detail is seamlessly attended to and delivered with grace.



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MENUS

Culinary Director James Walt's seasonally inspired menus feature an array of local offerings from exquisite raw bar creations to premium cuts, complimented with signature side dishes and vegetarian options.



OUR WINE PROGRAM

Our expert team of sommeliers will curate the perfect wine selections to compliment your special occasion from our diverse yet approachable wine list.

\$109 MENU

TO START

FIRST OF THE SEASON ASPARAGUS SOUP

grilled asparagus garnish, feta cheese

HEIRLOOM BEETS + OKANAGAN GOAT CHEESE SALAD

salt baked beets, spelt and caraway crumb, preserved saskatoon berries

MAIN

PANCETTA WRAPPED PORK TENDERLOIN

braised pork belly, rootdown farm baby turnip mostarda, creamed spinach, vin blanc

CATTAIL POLLEN DUSTED LINGCOD

smoked potatoes, mussels, wild fennel, leeks, bouillabaisse sauce

NORTH ARM FARM SPINACH RISOTTO

pickled shallots, shaved spring vegetables, fresh herbs
preserved lemon and tarragon crème fraîche

DESSERTS

BLACK FOREST GATEAU

white and dark chocolate mousse, layered with flourless chocolate cake
brandied cherries and chantilly cream

ARAXI SIGNATURE LEMON TART

lemon curd in a sweet pastry crust, with seasonal berries & sour cream ice cream

\$119 MENU

TO START

FIRST OF THE SEASON ASPARAGUS SOUP

grilled asparagus garnish, feta cheese

HEIRLOOM BEETS + OKANAGAN GOAT CHEESE SALAD

salt baked beets, spelt and caraway crumb, preserved saskatoon berries

QUEBEC FOIE GRAS PARFAIT

house baked brioche, okanagan stone fruit chutney, port gel, pistachio and candied orange zest

MAIN

NORTHERN GOLD BEEF TENDERLOIN

paddy's mushroom whipped potatoes, grilled green asparagus, garlic chips, port redwine jus

MISO MARINATED WILD BC SABLEFISH

shiitake mushrooms, braised daikon, shaved radishes, green onion, warm dashi broth,
sesame and chili baby bok choy

PANCETTA WRAPPED PORK TENDERLOIN

braised pork belly, rootdown farm baby turnip mostarda, creamed spinach, vin blanc

NORTH ARM FARM SPINACH RISOTTO

pickled shallots, shaved spring vegetables, fresh herbs
preserved lemon and tarragon crème fraîche

DESSERT

BLACK FOREST GATEAU

dark and white chocolate mousse with flourless chocolate cake
brandied cherries and chantilly cream

LAYERED CITRUS CAKE

meyer lemon curd layered with yogurt mousse and graham streusel crust
bergamot sorbet and candied citrus fruit

SELECTION OF PETIT FOURS

Araxi signature chocolate, shortbread, jellies, mendiants and marshmallows

\$129 MENU

TO START

ARAXI SEAFOOD TOWER

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

MID COURSE

FIRST OF THE SEASON ASPARAGUS SOUP

grilled asparagus garnish, feta cheese

HEIRLOOM BEETS + OKANAGAN GOAT CHEESE SALAD

salt baked beets, spelt and caraway crumb, preserved saskatoon berries

MAIN

NORTHERN GOLD BEEF TENDERLOIN

paddy's mushroom whipped potatoes, grilled green asparagus, garlic chips, port redwine jus

MISO MARINATED WILD BC SABLEFISH

shiitake mushrooms, braised daikon, shaved radishes, green onion, warm dashi broth
sesame and chili baby bok choy

PANCETTA WRAPPED PORK TENDERLOIN

braised pork belly, rootdown farm baby turnip mostarda, creamed spinach, vin blanc

NORTH ARM FARM SPINACH RISOTTO

pickled shallots, shaved spring vegetables, fresh herbs
preserved lemon and tarragon crème fraîche

DESSERT

BLACK FOREST GATEAU

dark and white chocolate mousse with flourless chocolate cake
brandied cherries and chantilly cream

LAYERED CITRUS CAKE

meyer lemon curd layered with yogurt mousse and graham streusel crust
bergamot sorbet and candied citrus fruit

SELECTION OF PETIT FOURS

Araxi signature chocolate, shortbread, jellies, mendiants and marshmallows

for the table - to enhance your meal

RECEPTION CANAPES

(minimum order 2 dozen per item)

NOVA SCOTIA LOBSTER + BC WILD SHRIMP ROLL

with wild cold smoked salmon, avocado, yuzu gel and tomatillo salsa verde - \$65/dozen

BATTERA SALMON SUSHI

box style sushi with wild salmon, shiso leaf + lemon - \$65/dozen

WILD MUSHROOM ARANCINI

on olive and basil tapenade - \$55/dozen

CHICKPEA + ROASTED TOMATO MONTADITO

on crisp grilled bread - \$50/dozen

ALBACORE TUNA TATAKI

with ponzu pearls and garlic chips - \$65/dozen

CHILLED BC OYSTERS

organic raspberry and tarragon mignonette - \$60/dozen

FOIE GRAS PARFAIT

herb gougere, candied orange and rosemary - \$65/dozen

CANADA PRIME BEEF TARTARE

with chili, sweet peppers and green onion - \$60/dozen

BAR OSO CHARCUTERIE PLATTER

assorted cured meats, terrines, crostini, pickles
and house made chutney (serves 4-6 guests) - \$42/platter

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) - \$119/tower

FOR THE TABLE

Roasted BC Mushrooms - \$13.50 | Brussels Sprouts + Maple Miso - \$13.50

Truffle Fries - \$12.50 | House Fries - \$9.50

DESSERT

CUSTOM SEASONAL CAKES

baked in house with four styles to choose from \$15 per person

PETIT FOURS & CHOCOLATES

beautiful take-home boxes of house made chocolates, jellies and sweets - \$12.50/box

ASSORTED CANADIAN CHEESE PLATTER

served with toasted walnuts, crostini and preserved fruit (serves 4-6 guests) - \$42/platter



contact us

604 932 4540

info@araxi.com