

araxi

\$109 MENU

TO START

GOODFIELD FARM SQUASH SOUP

apple and squash chutney, maple vinegar gel, crispy kale

BEET + OKANAGAN ASIAN PEAR SALAD

pemberton radicchio, honey pearls, farmhouse goat cheese
fennel emulsion, toasted hazelnuts and oil

MAIN

YARROW MEADOWS DUCK BREAST

duck confit croquette, red cabbage jam, roasted beets
braised radicchio, duck jus

MISO MARINATED WILD BC SABLEFISH

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

WILD + CULTIVATED MUSHROOM RISOTTO

kfc fried mistake mushrooms, mushroom ketchup, grand padano, black radish, parsely

DESSERT

BLACK FOREST GATEAU

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

COCONUT CREME CARAMEL

vegan coconut custard with passion fruit caramel
lime-infused tropical fruit salad, coconut tuile

araxi

\$119 MENU

TO START

GOODFIELD FARM SQUASH SOUP

apple and squash chutney, maple vinegar gel, crispy kale

BEET + OKANAGAN ASIAN PEAR SALAD

pemberton radicchio, honey pearls, farmhouse goat cheese
fennel emulsion, toasted hazelnuts and oil

QUEBEC FOIE GRAS PARFAIT

house baked brioche, okanagan stone fruit chutney
port gel, pistachio

MAIN

NORTHERN GOLD BEEF TENDERLOIN

north arm farm squash, sauteed kale
pumpkin seed chimichurri, red wine port jus

MISO MARINATED WILD BC SABLEFISH

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

WILD + CULTIVATED MUSHROOM RISOTTO

kfc fried mistake mushrooms, mushroom ketchup, grand padano, black radish, parsely

DESSERT

BLACK FOREST GATEAU

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

COCONUT CREME CARAMEL

vegan coconut custard with passion fruit caramel
lime-infused tropical fruit salad, coconut tuile

SELECTION OF PETIT FOURS

araxi signature chocolate, shortbread, jellies
mendiants and marshmallows

araxi

\$139 MENU

TO START

ARAXI SEAFOOD TOWER

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

MID COURSE

GOODFIELD FARM SQUASH SOUP

apple and squash chutney, maple vinegar gel, crispy kale

BEET + OKANAGAN ASIAN PEAR SALAD

pemberton radicchio, honey pearls, farmhouse goat cheese
fennel emulsion, toasted hazelnuts and oil

MAIN

NORTHERN GOLD BEEF TENDERLOIN

north arm farm squash, sauteed kale
pumpkin seed chimichurri, red wine port jus

MISO MARINATED WILD BC SABLEFISH

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

WILD + CULTIVATED MUSHROOM RISOTTO

kfc fried mistake mushrooms, mushroom ketchup, grand padano, black radish, parsely

DESSERT

BLACK FOREST GATEAU

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

COCONUT CREME CARAMEL

vegan coconut custard with passion fruit caramel
lime-infused tropical fruit salad, coconut tuile

SELECTION OF PETIT FOURS

araxi signature chocolate, shortbread, jellies, mendiants, marshmallow