

araxi

\$119 MENU

TO START

BC BUTTERNUT SQUASH SOUP

apple curry oil, spiced creme fraiche, maple glazed hazelnuts

PEMBERTON ASSORTED BEET SALAD

lightly pickled beets, whipped bc goats cheese, beet and ginger salsa, local hot house greens

QUEBEC FOIE GRAS PARFAIT

house baked brioche, okanagan apple and pear chutney

ruby port gel, candied orange zest, toasted pistachio

MAIN

NORTHERN GOLD BEEF TENDERLOIN

pemberton potato pave, sauteed broccolini, chimichurri and red wine jus

MISO MARINATED WILD BC SABLEFISH

shiitake mushrooms, braised daikon radish, edamame, quinoa

lemongrass-ginger dashi broth, green onion

BC WILD + CULTIVATED MUSHROOM RISOTTO

aborio rice, roasted mushrooms, white wine, marscapone, truffle essence, chives

DESSERT

VALROHNA CHOCOLATE GANACHE TART

dark chocolate ganache baked in sweet pastry crust, fresh raspberries

chantilly cream and preserved raspberry coulis

OKANAGAN PEAR + ALMOND BOMBE

red wine and port poached pear with toasted almond mousse

candied almonds and crisp pear chip

SELECTION OF PETIT FOURS

araxi signature chocolate, shortbread, jellies, financier and marshmallows

araxi

\$139 MENU

TO START

ARAXI SEAFOOD TOWER

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

MID COURSE

BC BUTTERNUT SQUASH SOUP

apple curry oil, spiced creme fraiche, maple glazed hazelnuts

PEMBERTON ASSORTED BEET SALAD

lightly pickled beets, whipped bc goats cheese
beet and ginger salsa, local hot house greens

MAIN

NORTHERN GOLD BEEF TENDERLOIN

pemberton potato pave, sauteed broccolini, chimichurri and red wine jus

MISO MARINATED WILD BC SABLEFISH

shiitake mushrooms, braised daikon radish, edamame, quinoa
lemongrass-ginger dashi broth, green onion

BC WILD + CULTIVATED MUSHROOM RISOTTO

aborio rice, roasted mushrooms, white wine, marscapone, black truffle, chives

DESSERT

HARMONY RIDGE BLACK FOREST CAKE

dark + white chocolate mousse with flourless chocolate cake
brandied cherries, semi sweet chocolate sauce

ARAXI CLASSIC LEMON TART

baked lemon curd in a sweet pastry crust, sour cream ice cream and fresh raspberries

SELECTION OF PETIT FOURS

araxi signature chocolate, shortbread, jellies, financier, marshmallow



CANAPE RECEPTION MENU

STATIONED CANAPES

ARAXI TWO TIER SEAFOOD TOWER \$139

oysters from our pristine local waters, chilled prawns, bc ceviche, seared albacore tuna seaweed salad, tofino smoked salmon, spicy nova scotia roll (serves 4-6 guests)

BAR OSO CHARCUTERIE PLATTER \$52

assorted cured meats, cheeses, crostini, pickles and house made chutney
(serves 4-6 guests)

NOVA SCOTIA LOBSTER + BC WILD SHRIMP ROLL \$65

with wild cold smoked salmon, avocado, yuzu gel, tomatillo salsa verde
(cost per 12 pieces/2 rolls)

BATTERA SALMON SUSHI \$65

box style sushi with wild salmon, shiso leaf, lemon
(cost per 12 pieces/2 rolls)

PASSED CANAPES

cost per dozen

WILD MUSHROOM ARANCINI \$55

on olive and basil tapenade

CHICKPEA + ROASTED TOMATO MONTADITO \$50

on crisp grilled bread

ALBACORE TUNA TATAKI \$65

with ponzu pearls and garlic chips

CHILLED BC OYSTERS \$60

organic raspberry and tarragon mignonette

QUEBEC DUCK LIVER PARFAIT \$65

herb gougere, candied orange and rosemary

CANADA PRIME BEEF TARTARE \$60

with chili, sweet peppers and green onion