CELLLAR Gyarashi

PRIVATE DINING & EVENTS

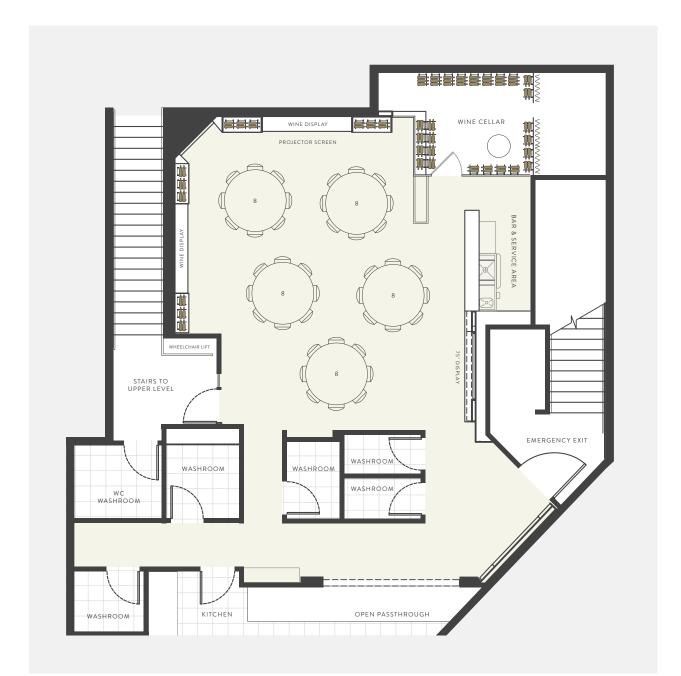
PLANNING YOUR EXPERIENCE

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.

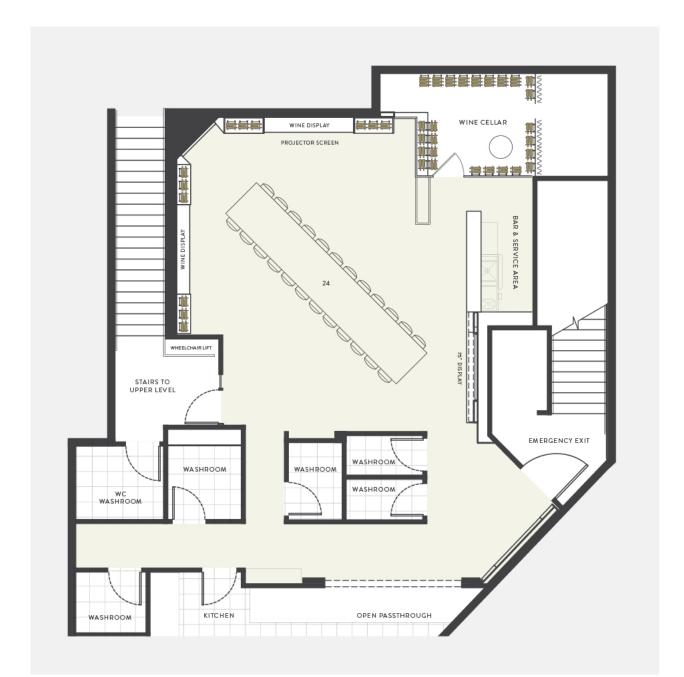
Our contemporary design and state-of-the-art audio-visual capabilities set the stage for Culinary Director James Walt's signature farm-to-table menus. Events Manager Amy Huddle and her dedicated team ensure that every detail is seamlessly attended to and delivered with grace.

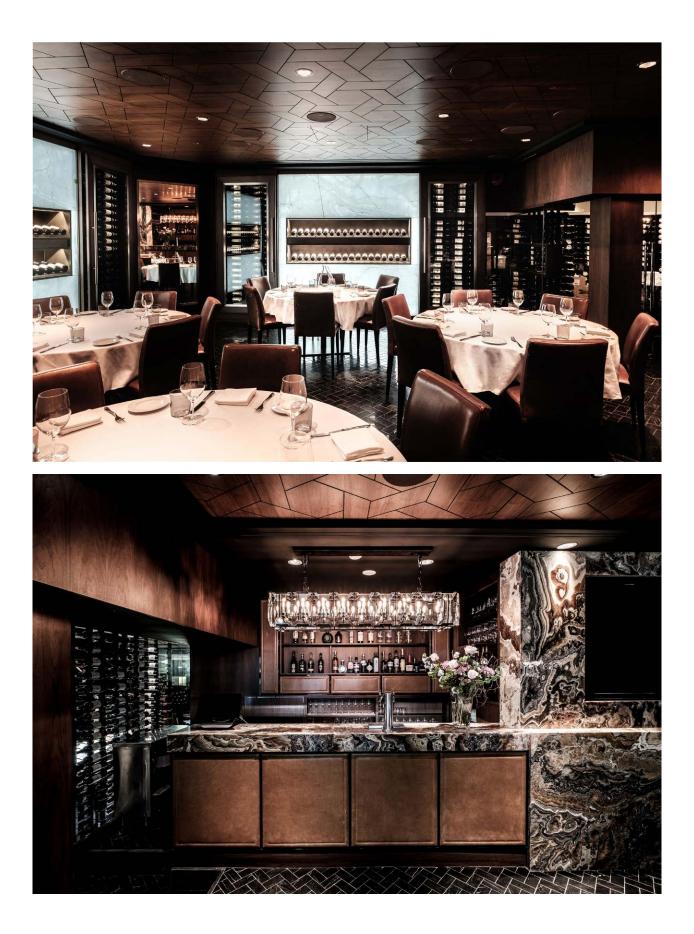


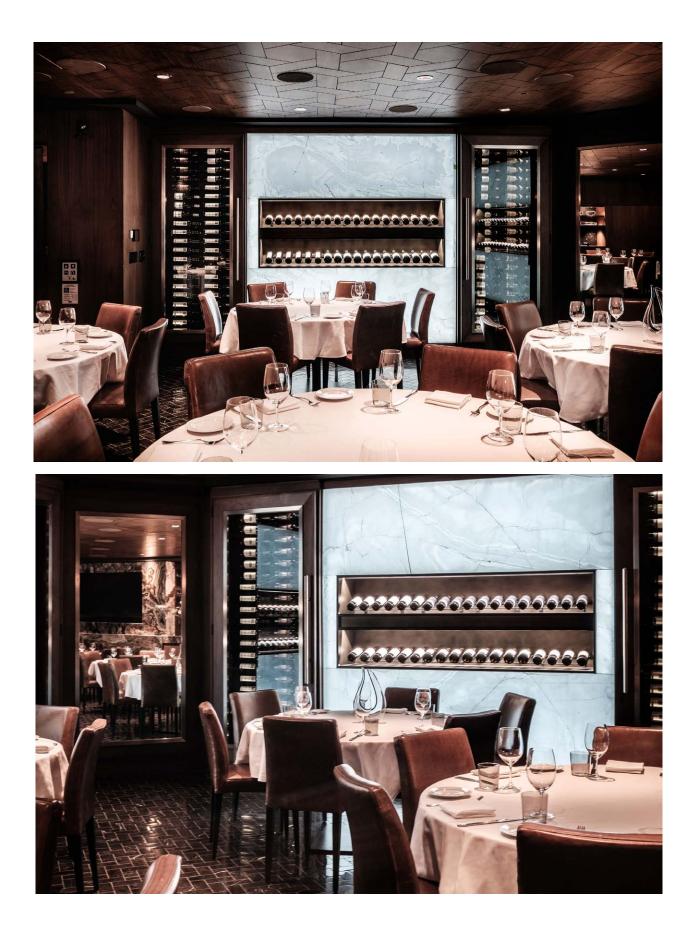












MENUS

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.

\$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 essense, 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

\$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

contact us

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