

### SALMON TARTARE 33

soy cured quail egg yolk, ponzu, chili threads, wasabi aioli

### CANADIAN OYSTERS 32

half dozen canadian oysters, mignonette, horseradish, d|bar hot sauce

### SHRIMP COCKTAIL 35

brandy, cocktail sauce, lemon

### BEEF CARPACCIO 32

truffle mascarpone, parmesan cheese, arugula

### CRISPY EGGPLANT 21

spicy tahini yogurt

### SMOKED SALMON 30

horseradish cream, preserved lemon, capers, caviar

### JAMON IBÉRICO 64

100% acorn fed pata negra ham, pan con tomate

### BURRATA 34

grilled grapes, pistachio, balsamic, caviar

### PITA & DIPS 21

piquillo hummus, baba ganoush, melizanosalata, hand rolled pita  
add pita 4

### CHICKEN CLUB SANDWICH 35

tomatoes, avocado, multigrain bread, grilled chicken,  
pepper bacon, jalapeño mayo, frites  
add egg 4

### CHARCUTERIE TASTING 35

selection of pâtés and cured meats, condiments, mustard

### OMELETTE AUX CHAMPIGNONS 31

mixed mushrooms, fine herbs, sheep's cheese

### D|BURGER 38

wagyu beef patty, tomato compote, arugula, pepper rillion,  
raclette, cornichons

### STEAK FRITES 42

6oz prime striploin, béarnaise, pommes frites

### HOMARD FRITES 46

nova scotia lobster tail, béarnaise, pommes frites

## SALADS

add chicken 18    add shrimp 28    add lobster 38  
add smoked salmon 16    add striploin (6oz) 36

### BABY GEM & ENDIVE 28

creamy parmesan dressing, anchovies, crispy bacon crust

### KALE SALAD 31

tuscan kale, vadouvan heirloom carrots, pecans, labneh,  
maple thyme vinaigrette

### FALL HARVEST SALAD 21

mixed greens, crispy garlic bread crumbs, red wine vinaigrette

### GRILLED CHICKEN SALAD 36

avocado, goat cheese, cherry tomatoes, fresh herbs, ranch

### MEDITERRANEAN POWER LENTIL SALAD 28

lentils, farro, baba ganoush, feta, pomegranate

## SIDES

### BLISTERED SHISHITO PEPPERS 14

shaved pecorino

### BRUSSEL SPROUTS 12

seeds & chili oil

### PARMESAN & TRUFFLE FRITES 23

truffle aioli, chives

### SUPER GREEN SPINACH 14


creamed spinach

### FRITES 13

### POMME PURÉE 14



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 Proud partners of Ocean Wise sustainability program

All our eggs are free-range and organic

At Four Seasons Hotel Toronto, we are committed to responsibly sourcing food and beverage items through our Sustainable Food and Beverage program

## CHEESE

3 FOR 23 | 5 FOR 36

### CENDRILLON 9

pasteurized ash goat, soft, ripened

### COMTÉ 9

raw cow, firm, sharp

### BRIE DE MEAUX 9

pasteurized cow, tangy, creamy

### BLEU BÉNÉDICTIN 9

pasteurized cow, buttery, nutty

### OSSAU-IRATY 9

sheep raw, sweet nutty

## DESSERTS

### COCONUT BANANA CHOUX 17

coconut cream, caramelized banana, passion fruit coulis

### CHOCOLATE CARAMEL MOUSSE 18

dark chocolate mousse, caramel insert, chocolate brownie, cocoa nibs crunch

### VANILLA AND HAZELNUT RICE PUDDING 17

vanilla rice pudding, hazelnut cream, milk chocolate shards, caramelized hazelnut

### DULCE DE LECHE CAKE 18

tres leches sponge, dulce de leche whipped ganache, crispy chocolate pearls

### ICE CREAM & SORBET (6 PER SCOOP)

please ask your server for our selection of flavours