

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

BABY GEM & ENDIVE 28

creamy parmesan dressing, anchovies, crispy bacon crust

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

SAUCISSE BEAUJOLAISE 28

grilled pork sausage, pepper bacon, braised lentils, pearl onions
pork jus.

CHARCUTERIE TASTING 35

selection of pâtés and cured meats, condiments, mustard

KALE SALAD 31

spicy tahini yogurt

D|BURGER 38

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

CASERECCI 33

caserecci pasta, wild mushrooms, rapini, pecorino

ROASTED CHICKEN 41

squash, chicken jus, shitake mushroom, broccolini

HALIBUT 44

barley, leek gratin, sauce normande, mache

12OZ STRIPLOIN 72

12oz martin's farm striploin, béarnaise, grilled baby gem

16OZ RIB EYE 118

16oz ontario prime dry-aged rib eye, beef jus, confit shallots

32OZ BONE-IN RIB EYE 198

32oz ontario prime dry-aged rib eye, beef jus, confit shallots

IBERICO PLUMA 118

spanish ibérico pork, chimichurri, parsley salad

BRAISED LAMB 86

braised lamb shoulder, lamb jus, mint chutney, melizanosalata

SIDES**BLISTERED SHISHITO PEPPERS 14**

shaved pecorino

BRUSSEL SPROUTS 12

seeds & chili oil

FALL HARVEST SALAD 12

mixed greens, crispy garlic bread crumbs, red wine vinaigrette

PARMESAN & TRUFFLE FRITES 23

truffle aioli, chives

SUPER GREEN SPINACH 14

creamed spinach

FRITES 13**POMME PURÉE 14****CAVIAR**

30g Ossetra Prestige 220

30g Kristal 225

potato blinis & traditional garnishes

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Proud partners of Ocean Wise sustainability program

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