RAW BAR

HAMACHI CRUDO 33
Yuzu truffle, caviar, preserved lemon, shiso oil

CANADIAN OYSTERS 36
Half-dozen Canadian oysters, mignonette, horseradish, d|bar hot sauce

SHRIMP COCKTAIL 36
Brandy cocktail sauce, lemon

FLUKE CEVICHE 33
Carrot-ginger vinaigrette, ají amarillo, pickled red chilies, cucumber spheres, chive oil

GRAVLAX 33
Beet-cured salmon, pickled vegetables, lemon crème fraîche, dill, lavash

CAVIAR (30 G)
Potato blinis and traditional garnishes
OSSETRA PRESTIGE 220
KRISTAL 225

SALADS

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

ITALIAN CHICORY SALAD 26
Red wine vinaigrette, Pecorino Romano, garlic crumbs

PLUM & JICAMA SALAD 24
Smoked garlic labneh, grilled plums, basil gremolata, watermelon radish, Sicilian pistachio

ROMAINE HEARTS 28
Caesar dressing, crispy garlic chips, shaved parmesan, bacon crumble, anchovies

TABBOULEH 21
Bulgur, English cucumber, parsley, tomato, red onion, feta, mint, lemon dressing

SMALL PLATES

CUCUMBER MELON GAZPACHO 26
Poached lobster tail, mint yogurt

CHICKEN LIVER MOUSSE 21
Stone fruits, triple crunch mustard, French baguette

JAMÓN IBÉRICO 64
100% acorn-fed pata negra ham, pan con tomate

PARISIAN BEEF TARTARE 36
Chives, mustard, capers, caviar, crispy buñuelo

CHORIZO 33
Housemade grilled chorizo, saffron rice, peas

SEAFOOD TOWER 165
Canadian oysters, fish crudo, black tiger shrimp, Nova Scotia lobster

LARGE PLATES

D|BURGER 38
Wagyu beef patty, tomato, red onion, pork belly, raclette, cornichons, magic sauce

GNOCCHI 33
Potato gnocchi, peas, wild mushrooms, pangrattato

GRILLED OCTOPUS 31
Grilled octopus, Basque-style caper-olive sauce, rice cakes

POACHED SALMON 46
Medium rare poached salmon, grilled cucumber, zucchini, chive, beurre blanc, caviar

MEDITERRANEAN BRANZINO 68
Butterflied whole branzino, sauce vierge

DEMI-POULET 58
Charcoal-grilled Quebec roasted half chicken, pickled red onions, fingerling potatoes, parsley salad

12 OZ. STRIPLOIN 72
Martin Family Farms striploin, béarnaise, baby gem

16 OZ. RIBEYE 118
Ontario prime dry-aged ribeye, beef jus, confit shallots

10 OZ. PRIME FLAT IRON 52
Blistered shishito peppers, salsa verde

16 OZ. IBÉRICO PLUMA 116
Spanish Ibérico pork, confit shallots, chimichurri

CAULIFLOWER 36
Pumpkin seed pesto, coriander, pomegranate, crispy kale, couscous

SIDES

BLISTERED SHISHITO PEPPERS 14
Shaved pecorino

PARMESAN & TRUFFLE FRITES 23
Truffle aïoli, chives

CHARRED BROCCOLI RABE 16
Salsa macha

FRITES 13

SUPER GREEN SPINACH 14

Proud partners of Ocean Wise seafood sustainability program.
At Four Seasons Hotel Toronto, we are committed to responsibly sourcing seafood 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

CHOCOLATE MANGO CRUNCH 18
Chocolate streusel, mango-lime compote, dark chocolate crémeux, mango jelly

PISTACHIO HIBISCUS MOUSSE 18
Almond dacquoise, hibiscus-raspberry compote, pistachio mousse

STRAWBERRY TRIFLE 18
Vanilla diplomate cream, strawberry compote, vanilla sponge

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

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