RAW BAR

CANADIAN OYSTERS 72
One dozen Canadian oysters, mignonette, horseradish, d|bar hot sauce

HAMACHI CRUDO 33
Grapefruit, jalapeño, lime crème fraîche, cilantro

SHRIMP COCKTAIL 36
Rémoulade, cocktail sauce, lemon

BIG EYE TUNA TARTARE 27
Wasabi mayo, shiso, nori rice cracker

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

APPETIZERS

KURI SQUASH VELOUTÉ 20
Poached prawn, toasted coconut chip, pickled chili, kaffir lime oil

CHICKEN LIVER MOUSSE 21
Fig mostarda, toasted brioche, chives

WHIPPED RICOTTA 19
House-made ricotta, fried rosemary, aged balsamic, tomato jam, toasted sourdough

PITA AND DIPS 34
Piquillo pepper hummus, baba ganoush, haydari, warm pita
additional pita 4

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

CLASSIC BEEF TARTARE 29
Mustard, capers, cornichon, roasted shallot aïoli, warm baguette

HOUSE-MADE CHARCUTERIE

Chef's selection of cured meats, pickles, preserves, mustard, toasted baguette

selection of three 34 | selection of six 62 | add cheese 23

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.

SALADS

chicken 18 shrimp 28 salmon 36 striploin (6 oz.) 36

ENDIVE AND APPLE 24
Bleu Bénédictin, candied pecans, honey-thyme vinaigrette

NIÇOISE 26
Confit tuna, cherry tomato, hardboiled egg, potatoes, green beans, shallot vinaigrette

GRILLED CHICKEN 36
Avocado, cherry tomato, fresh herbs, red wine vinaigrette, shaved radish

BABY GEM 28
Caesar dressing, garlic pangrattato, shaved parmesan, bacon crumble, anchovies

BEET AND QUINOA 21
Goat cheese, pistachio, arugula, dill vinaigrette

ENTRÉES

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

CLUB SANDWICH 35
Grilled chicken, tomato, avocado, multigrain bread, pepper bacon, lemon-garlic aïoli, frites
add egg 4

OMELETTE 31
Mixed mushrooms, gruyère, fine herbs
add Jambon de Paris 8

EGGPLANT PARM SANDWICH 28
Crispy breaded eggplant, buffalo mozzarella, piperade, pesto aïoli, marinara sauce, mixed greens

STEAK FRITES 45
6 oz. prime striploin, Béarnaise, frites

RICOTTA GNOCCHI 34
Butternut squash, crispy sage, mushrooms, candied pumpkin seeds, pecorino

SIDES

BLISTERED SHISHITO PEPPERS 14
Lemon, fleur de sel

PARMESAN AND TRUFFLE FRITES 23
Truffle aïoli, chives

CRISPY BRUSSELS SPROUTS 16
Tahini-honey sauce, Aleppo pepper, crumble goat cheese

FRITES 14

SAUTÉED MUSHROOMS 18

ROASTED FINGERLING POTATOES 16
Saffron aïoli, smoked paprika, scallions

CHEESE

three for 23 | five 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

CRÈME BRÛLÉE 18
Madagascar vanilla custard, caramelized sugar, fresh berries

CHOCOLATE HAZELNUT MOLTEN CAKE 20
Warm 64% hazelnut chocolate molten cake, hazelnut ice cream

BASQUE CHEESECAKE 18
Vanilla baked cheesecake, brûléed figs, honey anglaise

TRES LECHES 18
Dulce glaze, dulce de leche whipped ganache, sablé

ICE CREAM AND SORBET (12 PER 2 SCOOPS)
Please ask your server for our selection of flavours

@dbartoronto_ @fstoronto