

d'Azur

To Start

Grilled Sardines Tartine 22

salsa verde | romesco sauce | frisée | artisanal ciabatta bread

Melon & Jamon 26

12 months aged serrano ham | variety of melon | midori soaked figs | manchego shaving | melon liqueur

Burrata 34

heirloom tomato | watermelon | yellow gazpacho | orange blossom | crispy quinoa

Moules Côte d'Azur 32

pastis | fennel | celery | leek | parsley | white wine | crème fraîche | espelette pepper | garlic bread

Petite Friture 30

cuttle fish | shrimp | baby squid | zucchini | caper berries | sage | gribiche dressing

Lobster, Spinach & Spring Bean Salad 40

toasted almonds | chevre | buttermilk dressing

Raw Bar

Hamachi Crudo 29

Persian cucumber | scallion | avocado sauce | bergamot

Sicilian Tuna Carpaccio 30

tuna bottarga | golden raisins | olives | capers | lemon potato gaufrette

Fresh Oysters 28

1/2 dozen oysters | yuzu granite | champagne mignonette

Seafood Platter 120

lobster | crab | shrimp | fish crudo | oysters

Caviar Transmontanus Kaviari 30g 230

crème fraîche | potato chips

d'Azur

Entrées

Grilled Octopus 29

tomato | white beans purée | parsley | chorizo | chili

Lobster Garganelli 43

lobster bisque | snap peas | lemon toasted bread crumbs
basil | tomato

Catch of the Day 35

creamy green polenta | green asparagus | patty pans
sugar snap peas | beurre blanc

Magret de Canard 29

spinach purée | cherries | turnips | kirsch | orange zest

Poulet Glacé aux Pêches 28

potato & parsnip purée | roasted pearl onions
heirloom baby carrots | macadamia | lavender crust

10oz Striploin 56

saffron & seasonal mushroom risotto
warm pickled vegetable Provençale

d|Burger 28

top sirloin | caramelized onion | tomato
morbier cheese | truffle aioli | grilled mushroom
side of french fries
add bacon 4

Desserts

Paris-D'azur 14

choux pastry | pistachio mousseline | peach and anise gel

Limoncello Baba 13

Limoncello soaked baba | lemongrass chantilly | lemon gel

Tarte Tropezienne 12

freshly baked brioche | orange blossom | mascarpone
raspberry jam

Strawberry Vacherin 14

crunchy meringue | strawberry sorbet
vanilla chantilly | fresh strawberries

Chocolat et Caramel 12

devil's chocolate sponge cake | salted caramel ganache
vanilla ice cream

Ice Cream & Sorbet 4/scoop

chocolate | vanilla | pistachio
lime & basil | peach & thyme | strawberry

Signature Cocktails



Cap Ferrat | 18 3.7oz

sangria from the south of France

Your choice:

Rosé Wine, White Wine, Red Wine, Sparkling Wine or Wheat Beer
Dujardin VSOP | banana liqueur | orange juice | Cointreau
lemon juice | simple syrup | seasonal fruits

Peased to Meet You | 18 2oz

a fresh twist on the mojito

Havana 3yr Rum | sugar snap pea water | pineapple syrup
fresh mint leaves | lime juice | soda

Provence Rouge | 15 2oz

Aperol spritz meets Provence

Sloane Provence Rouge iced tea | Aperol | Amaro Nonino | Chambord
plum bitters | bitter soaked sugar cube

Bay Street Lemonade | 17 2oz

crushable adult lemonade

Grey Goose vodka | Luxardo Maraschino | honey, lemon & orange
blossom syrup | lemon juice | soda | dehydrated orange wheel

La Vie en Rosé | 19 4oz

the best frozé in Toronto

frozen rosé | Bulldog gin | strawberry & guava juice | lime juice |
simple syrup | lime wheel

Café Société | 17 2oz

d'azur does espresso martini

Jose Cuervo Tradicional | Ancho Reyes | Averna | coffee & cinnamon
syrup

Toronto Island Iced Tea | 21 2.5oz

vacation in a glass

Forty Creek Copper Pot | ginger peach tea | Ciroc peach | Pear eau-
de-vie | ginger liqueur | peach bitters | lemon juice

Bijou Spritz | 23 5oz

the spritz you really need

Chartreuse | lemon | prosecco | cucumber | tarragon | absinthe spritz

Shaken not Stirred |25 2.5oz

Bond, James Bond

Tanqueray 10 gin | Cointreau | lemon juice | ice wine | blood orange

Côte d'Azur |24 3.75oz

some fresh air from Provence

Grey Goose vodka | Perrier Jouët | lemon juice | rose syrup
cotton candy

Four Seasons Hotel Toronto |20 2.25oz

signature beverage of the flagship Four Seasons Hotel

Forty Creek Double Barrel | black walnut amaro | maple syrup | orange
bitters | black walnut bitters | crispy maple bacon

Mochtails

Seasonally inspired house made non-alcoholic beverages

Rosehip | 9

floral and refreshing

House made rose syrup | lemon juice | soda | dehydrated lemon

Tepache de Piña | 9

fermented and fresh

fermented pineapple syrup | lime juice | soda | dehydrated lime

Beer Draft

14oz | 10

Guinness, Stout

Heineken, Pale Lager

Belgian Moon, Wheat Ale

Steam Whistle, Pilsner

Lost Craft Crimzen Ale, Red
Ale

Bottle

Kronenbourg 1664 Blanc, Wheat
Ale, 11oz | 9

Sol, Pale Lager, 11oz | 9

Steam Whistle Pale Ale, 16oz |12

Lost Craft Divercity, Helles
Lager, 16oz | 12

Wine by the Glass 5oz / BTL

Sparkling

NV Sorelle Bronca'Modi' Brut, Treviso, ITA | 15/70
NV Perrier Jouët Brut, Champagne, FRA | 31/155
NV Moët Chandon Rosé Brut, Champagne, FRA | 38/185
"La Piscine" | 40
Moët Ice Imperial Champagne, Ice, Fresh Berries

Rosé

2019 Rosé, 'Beausoleil', St. John, Languedoc, FRA | 18/84
2020 Whispering Angel, Ch. d'Escalan, Provence, FRA | 22 / 100

White

2018 Riesling, Thirty Bench, Niagara, CAN | 16/72
2019 Muscadet Servre-et-Maine, B. Langelier, Loire FRA | 17/80
2019 Sauvignon Blanc, Crowded House, Malborough, NZL | 17/80

Red

2018 Pinot Grigio, Alois Lageder, Alto Adige, ITA | 17/80
2019 Petit Chablis, Louis Moreau, Burgundy, FRA | 20/95
2018 Chardonnay, Sonoma-Cutrer, Sonoma, USA | 22/102
2017 Côtes du Rhône, JL Colombo, FRA | 16/72
2016 Chianti Classico, Borgo Scopeto, Tuscany, ITA | 18/84
2014 Rioja Reserva, Viña Olabarri, SPN | 18/84
2017 Cabernet Sauvignon, Vvines, California, USA | 19/89
2018 Pinot Noir, Henry of Pelham, Niagara, CAN | 20/95

Wine by the Bottle

Sparkling

NV Henry of Pelham 'Cuvée Catharine' Rosé, Niagara, CAN | 92
NV Ca'Del Bosco Brut, Franciacorta, ITA | 125
NV Cheurlin Brut Spéciale, Champagne, FRA | 160
2008 Dom Perignon, Champagne, FRA | 495
2008 Louis Roederer 'Cristal', Champagne, FRA | 625

Rosé

2019 Chinon Rosé, Baudry-Dutour, Loire, FRA | 72

2019 Love Rosé, Chateau Leoube, Provence, FRA | 82

2020 Whispering Angel, Chateau d'Esclans, Provence, FRA | 100

2018 Chateau de Selle, Domaine Ott, Provence, FRA (1.5L) | 325

White

2013 Estate Chardonnay, Tawse, Niagara, CAN | 65

2018 Mas Carlot 'Générations', Costières de Nîmes, FRA | 67

2018 Moschofilero 'Wild Ferment' Gaia, Peloponnese, GRC | 79

2018 Arneis, Prunotto, Piedmont, ITA | 87

2018 Vouvray 'Silex' Bernard Fouquet, Loire, FRA | 90

2017 Chardonnay 'Katherine's', Cambria, California, USA | 94

2017 Viré-Clessé, Maison Roche de Bellene, Burgundy, FRA | 94

2017 Sauvignon Blanc, Two Sisters, Niagara, CAN | 99

2018 Sancerre 'Frétoy', Tindel-Blondete, Loire, FRA | 115

2017 Chardonnay, Miner Family, Napa Valley, USA | 135

2016 Pouilly-Fuissé, Joseph Burrier, Loire, FRA | 145

Red

2018 Pinot Noir, Tawse, Niagara Peninsula, CAN | 68

2018 Faugères, Frédéric Brouca, Languedoc, FRA | 72

2018 Grenache 'Tarot', Alpha Box & Dice, AUS | 79

2017 Dolcetto d'Alba, Elio Altare, Piedmont, ITA | 87

2016 Zinfandel, Foxglove, Paso Robles, USA | 90

2017 Bourgogne Rouge, Réne Bouvier, FRA | 95

2017 Crozes-Hermitage, Les Vins de Vienne, Rhône, FRA | 100

2017 Vacqueyras, Domaine de la Garrigue, Rhône, FRA | 112

2017 Sancerre Rouge, Claude Riffault, Loire, FRA | 125

2016 Cabernet Sauvignon, Truchard, Napa Valley, USA | 134

2015 Barolo, Prunotto, Piedmont, ITA | 155

2013 Duluc de Branaire-Ducru, Bordeaux, FRA | 162

2014 Brunello, Collemattoni, Tuscany, ITA | 192

2016 Cab Sauv 'Crossbarn', Paul Hobbs, Napa Valley, USA | 198