

d'Azur

To Start

Vadouvan Salad 20

vadouvan yogurt | artisanal lettuce | green apples
torched citrus segments | shaved carrot & radish
lemon vinaigrette | toasted coconut | roasted cashews

Melon & Jamon 26

12 months aged serrano ham | variety of melon
caramelized 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

Grilled Sardines Tartine 22

salsa verde | romesco sauce | frisée
artisanal ciabatta bread

Moroccan Couscous 22

eggplant purée | "Ras el Hanout" couscous
golden raisins | patty pans | eggplant | cherry tomato
onion petals | crispy leeks

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 28/54

1/2 or full dozen oysters | champagne mignonette

Seafood Platter 120

lobster | crab | shrimp | fish crudo | oysters | mussels

Caviar Transmontanus Kaviari 30g 265

crème fraîche | potato chips

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Entrées

Grilled Octopus 29

tomato | white beans purée | parsley | chorizo | chili

Lobster Tagliatelle 43

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

Catch of the Day 36

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 29

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 12

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 14

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



Saffron Star | 25 3.75oz

Saffron infused Toki Whisky | Tio Pepe dry sherry | Benedictine
LBV Port | orange juice

Soixante Quinze | 21 5.25oz

Calvados apple Brandy | house made cinnamon syrup | lemon juice
Prosecco

Provence Rouge | 21 2oz

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

Bay Street Lemonade | 17 2oz

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

Cherry Beach Sour | 20 3oz

Botanist Gin | Dillons Cherry Gin | Campari | lemon juice
simple syrup | egg white

Café Société | 17 2oz

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

Toronto Island Iced Tea | 21 2.5oz

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

Persephone's Drachm | 22 2.5oz

Elijah Craig Bourbon | Laphroaig | apricot Brandy | pomegranate juice
orange bitters

Shaken not Stirred | 25 2.5oz

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

Côte d'Azur | 24 3.75oz

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



Mocktails

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

Draught

14oz | 10

Guinness, Stout

Creemore, Amber 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



Sparkling

Wine by the Glass 5oz / BTL

NV Conti Ricatti, Treviso, ITA | 15/70

NV Perrier Jouët Brut, Champagne, FRA | 31/155

NV Moët Chandon Rosé Brut, Champagne, FRA | 38/185

White & Rosé

2018 Riesling, Two Sisters, Niagara Escarpment, CAN | 16/72

2019 Muscadet Servre-et-Maine, B. Langelier, Loire, FRA | 17/80

2019 Sauvignon Blanc 'L'Instant', Berthier, Loire, FRA | 17/80

2019 Pinot Grigio, Maculan, Breganze, ITA | 17/80

2019 Rosé, 'Beausoleil', St. John, Languedoc, FRA | 18/84

2019 Petit Chablis, Louis Moreau, Burgundy, FRA | 20 /95

2018 Chardonnay, Sonoma-Cutrer, Sonoma, USA | 22/102

Red

2018 Malbec 'Barrel Select' Norton, Mendoza, ARG | 14 / 64

2018 Chianti Classico, Borgo Scopeto, Tuscany, ITA | 18/84

2019 Côtes du Rhône, Domaine de la Janasse, Rhône, FR | 19 /89

2017 Cabernet Sauvignon, Vvines, California, USA | 19/89

2018 Pinot Noir, Henry of Pelham, Niagara, CAN | 20/95

2017 Rioja Reserva, Muga, La Rioja, SPN | 21 /98

Wine by the Bottle

Sparkling

2013 Hidden Bench 'Natur', Beamsville Bench, CAN | 109

NV Louis Roederer Brut Premier, Champagne, FRZ | 189

NV Veuve Clicquot Brut Rosé, Champagne, FRA | 250

2010 Dom Perignon Brut, Champagne, FRA | 595

Rosé

2020 Love Rosé, Chateau Leoube, Provence, FRA | 89

2019 Rosé de Marsannay, Louis Jadot, Burgundy, FRA | 105

White

2013 Estate Chardonnay, Tawse, Niagara, CAN | 65
2016 Chardonnay, Cypress Vineyards, Central Coast, USA | 74
2020 Arneis 'Sibilla', Agricola Molino, Piedmont, ITA | 76
2017 'Irrévérence' Pearl Morissette, Niagara Peninsula, CAN | 80
2018 Saint-Bris, Domaine de Mauperthuis, Burgundy, FRA | 82
2018 Vouvray 'Silex' Bernard Fouquet, Loire, FRA | 90
2017 Grüner Veltliner, Nikoliahof, Wachau, AUT | 95
2018 Chablis, Domaine Oudin, Burgundy, FRA | 103
2014 Sauvignon Blanc 'Le Trois Terroirs,' C et F Berthier, FRA | 122
2018 Chardonnay, Miner Family, Napa Valley, USA | 159
2018 Marsannay Blanc, Domaine Bruno Clair, Burgundy, FRA | 190

Red

2018 Pinot Noir, Tawse, Niagara Peninsula, CAN | 68
2019 Cahors, Combet-la-Serre, Southwest FRA | 78
2018 Grenache 'Tarot', Alpha Box & Dice, AUS | 79
2017 Bourgogne Rouge, Réne Bouvier, FRA | 95
2018 Pinot Noir, Pearce Predhomme, Willamette, USA | 95
2011 Château Moulin-Noir, Montagne-St. Émilien, FRA | 105
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
2017 Saint-Joseph 'La Ribaude', Benoît Roseau, Rhône, FR | 142
2016 Givry 1er Cru, Dm. du Clos Salmon, Burgundy, FRA | 168
2017 Barolo, Prunotto, Piedmont, IT | 168
2013 Ch. Boyd-Cantenac 'Jacques Boyd', Margaux, FRA | 172
2016 Cab Sauv 'Crossbarn', Paul Hobbs, Napa Valley, USA | 198
2015 IGT Toscana 'Carnisciale', Podere Il Carnisciale, ITA | 252

Full Cellar List Available Upon Request