

FOUR
SEASONS
HOTEL
TORONTO

Concierge Restaurant Guide

*“One cannot think well, love well,
sleep well, if one has not dined well”*

- VIRGINIA WOOLF

These restaurants represent some of the best Toronto has to offer, as always, there are many others that may be of interest to individual needs. The Concierge team of Lilo Alim, Georgina McCormick, Melissa Hnatiw and Cam Allen are always available to discuss and make reservations at these or other dining establishments. Please call us directly at 416-964-0411.



IN HOUSE EXPERIENCE

“Café Boulud is a place that makes people feel a bit of sophistication, thanks to the combination of food, wine, service and setting. That’s how I define the restaurant here.”

- Daniel Boulud



2nd Floor

CAFÉ BOULUD™

\$\$\$

Café Boulud serves a menu inspired by Chef Daniel Boulud’s French roots, inflected with international flavors. Dishes are timeless and expertly executed by Boulud’s talented team of chefs, from the signature Potato Wrapped Sea Bass over leeks and pommes purée to a hearty Slow-Roasted Veal Shank for Two. The restaurant, which floats above d|bar, is the ideal place for a breakfast meeting, intimate dinner, or dining with a group.

BREAKFAST • DINNER • FRENCH CUISINE

Ground Floor

d|bar™ **\$\$**

d|bar is a lively bar and lounge serving causal fare by the team at Café Boulud. With an impressive view of Yorkville Avenue, d|bar is the perfect setting for an after work drink, lunch, or night out. The market-driven French-American menu has something for everyone, from charcuterie and cheeses to market oysters, mouth watering burgers, bistro signatures and more.

LUNCH & DINNER • TRENDY • NIGHT LIFE

INTERNATIONAL FAVOURITES

Luckee \$\$\$

BRUNCH • LUNCH & DINNER • AUTHENTIC

328 Wellington Street West 📍

www.luckeorestaurant.com

Luckee is the glitzy new downtown dim sum and regional Chinese spot from world renowned chef, Susur Lee that is all about its contrasts. The decor gleefully plays high against low, Imperial reds and fine Chinese tea boxes against unfinished cinder-block columns.

The cuisine is uniquely Susur with influences of new and traditional cooking techniques melding to form a complex group of dishes to excite your taste buds! Two menus are available to diners at Luckee. Popular dim sum items are available a la cart along with a "Nouvelle Chinoise," menu.

Los Colibris \$\$\$

BRUNCH & DINNER • TRENDY • AUTHENTIC

220 King Street West 📍

www.loscolibris.ca

Located in the uber hip entertainment district, Los Colibris was designed to look like trendy restaurants in Mexico City’s fashionable Condesa district. It’s big (3,500 square feet, to be exact), modern and dotted with flamboyant details, like lemon-yellow dining chairs and a multicoloured bar decorated with an elaborate floral patterns. Equally as edgy and unique are the extraordinary dishes dreamt up by renowned chef Elia Herrera.

Moving away from the quintessential Mexican taqueria, Los Colibris focuses on refined traditional Mexican dishes that include secret family recipes from past generations. Made-to-order tortillas and the whole baked Red Snapper top our favourite choices.

Khao San Road \$\$\$

LUNCH & DINNER • CASUAL • AUTHENTIC

326 Adelaide West 📍

www.khaosanroad.com

Praised as being one of the most superb Thai restaurants in the city, Khao San Road uses authentic ingredients and stellar service. The decor, much like an urban eatery, is well appointed with harvest tables, retro hanging lights and a chalkboard to display the specials of the day. General Manager, Monte Wan, is warm and welcoming, always lending a hand to his talented group of restaurateurs. While there are too many exquisite items to list, Khao San Road’s menu is so bold, it is almost impossible to stop eating!

INTERNATIONAL FAVOURITES

Pukka \$\$\$

DINNER • TRENDY • COCKTAILS

778 St. Clair Avenue West 

www.pukka.ca

The latest addition to the Indian restaurant scene in Toronto, Pukka is a trendy, modern bistro style restaurant with contemporary Indian cuisine. Both intimate and comfortable, Pukka's exposed brick walls, mechanical track lighting and banquette seating all compliment the hip vibe created by Chef D'Silva's unique menu offerings. The creamy shrimp-scallop curry and pork vindaloo are excellent and the combination of the soft fluffy naan brings each dish together. Pukka has nailed the intricacy of service, wine, food and culture.

Mideastro \$\$\$

LUNCH & DINNER • MODERN • MEDITERRANEAN

27 Yorkville Avenue 

www.mideastro.yorkville.com

Mideastro is a fine-dining restaurant offering a fusion of Mediterranean and Middle Eastern cuisines, combining succulent dishes with unique flavours. Mideastro offers a tantalizing menu, sure to please the most discerning palate, meticulously crafted by Executive Chef Benny Cohen. Each dish on Mideastro's menu is truly standout and multi-faceted. The Executive Chef brings his multi-talented and multicultural background to the development of Mideastro's exquisite menu which, coupled with Master Sommelier Bruce Wallner's pitch perfect pairings of wines and cocktails.

Patria \$\$\$

DINNER • HIP • TAPAS

480 King Street West 

www.patriatoronto.com

Toronto nightlife baron Charles Khabouth has hit a homerun with his new clubby, King West restaurant. Patria is 100% authentic Spanish cuisine with many ingredients imported internationally. The floor-to-ceiling windows, two-storey walkways and chandeliers from a medieval era all evoke a sexy and chic dining experience. With an ambitious range of tapas plates and main entrees, Patria far exceeds what typically passes for Spanish food in Toronto. The Secreto flanked steak and angel hair pasta tossed in clams and spicy tomato sauce are exceptional!

FAMILY DINING

Yamato \$\$

LUNCH & DINNER • BAR • COOKING TABLE

24 Bellair Street 

www.yamotorestaurant.ca

Yamato is one of the oldest teppanyaki style restaurants in Canada and a fixture in the Yorkville neighbourhood since 1983. Offering savory hot & cold dishes from the mundane to the elaborate, Yamato is the perfect place for diners of any age! Sit at one of the cooking tables in the main dining room and watch as their expert Japanese chefs prepare mouthwatering cuisine tableside!

Terroni \$\$

LUNCH & DINNER • BAR • TERRACE

57a Adelaide Street West 

www.terroni.com

Take a trip through time, back to the 1800's when Toronto's most notorious criminals and felons walked these halls. The high ceilings and antique puppets hanging from nooses lend a creepy charm to the cavernous old courthouse Terroni inhabits on Adelaide. Known for their casual, yet traditional Italian cuisine, Terroni is the perfect family restaurant. From their famous pizzas, house made pastas and appetizers, Terroni offers something for everyone!

Pizzeria Libretto \$

LUNCH & DINNER • PIZZA • CASUAL

221 Ossington Avenue 

www.pizzerialibretto.com

Undisputedly the best pizza in town, Pizzeria Libretto is noisy and often frantic, but the crust is always crisp and the toppings impeccable. Yes, you can ask for double (fresh Ontario) mozzarella on your pizza margherita, which is the regulars' favourite, thanks to rich tomato sauce and fresh basil under the barely melted mozzarella. Also worth standing in line for is the pizza with Ontario prosciutto, garlic, tomato, oregano and barely wilted arugula. Skip the gourmet pretensions like sardines and duck confit on pizza. For dessert, avoid the heavy cannoli and swoon on quivery creamy lemon panna cotta. Fun and funky, this is a great choice for the entire family!

WHERE THE LOCALS GO

Edulis \$\$\$

DINNER • CASUAL • SEASONAL

Countryside Inn meets the city, at this vintage and quaint café, surrounded by soaring office towers and the hum of the big city. Stepping through the doors of Edulis, you are greeted with a romantic, lighthearted ambiance, the likes of which would be found in Provence. Chef's Michael Caballo & Tobey Nemeth whip up comfort cuisine with an ever-daring combination of local ingredients. A popular spot for Toronto restaurateurs and chefs, Edulis offers home cooking with innovation and fantastic service. Although Edulis' menu changes regularly, we enjoyed the Potato au Gratin with white truffle and roast lamb shank.

169 Niagara Street 
www.edulisrestaurant.com

The Good Son \$\$

BRUNCH/DINNER • CASUAL • COCKTAILS

Vittorio Colacitti is the mastermind by the newly opened restaurant, Good Son. Known for his 4th place finish on Top Chef Canada and unique palate, Chef Colacitti's cuisine reflects an eclectic mix of cultural influences, from Jamaica, Italy, France & Japan. A notable entrée is the 32-ounce steak topped with a whole lobster.

Equally as eclectic is the restaurant décor that looks a bit like an old-fashioned drawing room—one that belongs to a very neat and compulsive organizer. The walls are plastered with old photos, mirrors, antique clocks and porcelain plates.

1096 Queen Street West 
www.thegoodsonontoronto.com

Portland Variety \$\$

BRUNCH & DINNER • PATIO • TAPAS

Portland Variety is one of the most unique and charming restaurant concepts in Toronto, offering patrons, several options to enhance their dining experience. By day, Portland Variety is very much a classy casual café and lunch counter. By night however, the space is transformed into a hip and trendy tapas restaurant with exotic cocktails and fantastic food combinations! Be sure to try the perfectly flavoured and mouthwatering shrimp piri piri with chili garlic oil, the grilled octopus and 22oz Canadian AAA porcini rubbed ribeye served with cassava frites and caramelized onions!

587 King Street West 
www.portlandvariety.com

IN THE NEIGHBOURHOOD

Utsav \$\$

LUNCH & DINNER • CASUAL • AUTHENTIC

If authentic Indian cuisine is what you seek, save yourself the trip to Toronto's Little India because we have some of the best Indian food in the city in our own backyard. Gracious hosts Suresh & Mansi will invite you in as though you were in their own home. A trip to Utsav must include their onion pakoras, but make sure you ask for them done the way Chef Concierge Lilo prefers; you'll be in for a treat! Fine cuisine made to order, mild or extra hot!

69 Yorkville Avenue 
www.utsav.ca

The Oxley Public House \$\$

LUNCH & DINNER • CLASSIC • FIREPLACE

Like stepping into a time machine, The Oxley Public House is a British pub that emanates sophistication and old world class from the roaring twenties. Unlike many other restaurants in the area, The Oxley offers a down to earth, cozy atmosphere with a pitch-perfect pub menu. In winter months, sit by the wood-burning fireplace in the main saloon and sip one of their famous gin & tonic cocktails. In the summer, the intimate rear patio offers a canopy of shade under the sun, while the Yorkville patio is the perfect place to stargaze celebrities.

121 Yorkville Avenue 
www.theoxley.com

Joso's Restaurant \$\$\$

LUNCH & DINNER • TERRACE • SEAFOOD

It's easy to forget Toronto Landmark, Joso's because they've been around so long (since 1977) and because of their provocative décor with anatomically impossible sculptures. But the food is impossible to ignore. Fish is everywhere these days, but Joso's remains one of the best. They show you the daily fish on a huge platter, and this is, for seafood fans, a piscine epiphany: There are orata, John Dory, snappers and bass, octopus and shrimp, tiny little white fish, clams and squid, so fresh they emit the sweet smell of the sea. The kitchen grills it all perfectly with a light benediction of olive oil and sea salt. To gild the lily, they do superb pastas with various seafood garnishes.

202 Davenport Road 
www.josos.com

IN THE NEIGHBOURHOOD

Mistura \$\$\$

DINNER • ELEGANT • LIVE MUSIC

Mistura's combination of comfort and casual luxury and its innovative menu make for an ongoing buzz. A bright dining room with wooden pillars, black chairs and curtains, and white tablecloths sets the tone for a straightforward meal without fuss or nonsense. Choose from more than a dozen delectable starters, like beef carpaccio with Parmigiano shavings and black truffle over arugula. Balsamic glazed lamb ribs and boneless Cornish hen with onions and roasted vegetables are specialties. Daily whole fish is a carefully thought-out triumph. Vegetarians are given their due with signature dishes like beet risotto. Sopra, a second-floor Italian lounge and jazz bar, offers full-sized meals as well as bite-size delights.

265 Davenport Road 

www.mistura.ca

Sassafras \$\$\$

LUNCH & DINNER • WEEKEND BRUNCH • ELEGANT

Sitting stately on one of Toronto's most swishiest corners, Sassafras is the centre of the action and a main focal point of Yorkville. Entering through the art deco doors, the posh furnishings and elegant appointments are that of a space you would find in New York. As you walk through the lounge to the dining room, there are beautiful vaulted ceilings and a towering waterfall as a focal point. The service is fine tuned and polished as are the patrons that frequent this restaurant. Offering brunch, lunch and dinner, Sassafras's continental menu with a hint of French inspiration excels at every dish. In addition, Sassafras offers the most unique Vodka cocktail menu in Toronto and is a hot spot for stargazing, (during TIFF!)

133 Yorkville Avenue 

www.sassafras.ca

Opus \$\$\$\$

DINNER • ROMANTIC • WINE LIST

Brothers Tony and Mario joke that they've been drinking wine since the age of four. At 18, instead of collecting cars or motorcycles, they started with wine. Opus now boasts a wine list of over 2000 wines. This guarantees that perfect pairing with an item off their menu which highlights French influenced Mediterranean cuisine. A perfect spot to entertain clients or celebrate a special occasion. Not to be missed, their foie gras is arguably the best in the city and only a few blocks from the hotel!

37 Prince Arthur Avenue 

www.opusrestaurant.com

WHERE THE LOCALS GO

Mengrai Thai \$\$

LUNCH & DINNER • CASUAL • TRADITIONAL

To experience Thai food is to truly experience the essence of each dish - the freshest herbs, the special spices and the inspiration behind each creation. Known to Toronto and International gourmands alike for the perfect gourmet Thai dining experience, Mengrai Thai is distinguished by avant garde Thai chef Sasi's refined Thai cuisine. Sasi' combines healthy cooking techniques with ingenuous food artistry and manifests her bold interpretation of traditional Thai cooking to create rich complex flavors with layered textures and exotic contrasts. The atmosphere at Mengrai Thai is warm and elegant with touches of traditional Thailand. The exposed brick is a great backdrop to the polished elegance of the Thai culture.

82 Ontario Street 

www.mengraithai.com

Actinolite \$\$

DINNER • QUIANT • FARM TO TABLE

Named after a southern Ontario hamlet in the Ottawa Valley, the name of this restaurant bears a striking resemblance to its cuisine and décor. Named by Toronto Life Magazine & the Globe and Mail as the most essential dining experience in the country, Actinolite Restaurant looks to Canadian heritage and Chef Justin Cournoyer's ancestral roots to deliver beautifully executed cuisine. With a hint of Italian & French influence, the team at Actinolite have accomplished a unique Canadian tasting-menu with offerings that many have never tasted before. If one could taste a piece of Canada's unique landscape, Actinolite would be the only successful interpretation.

971 Ossington Ave 

<http://actinoliterestaurant.com>

Rawlicious \$\$

LUNCH & DINNER • CASUAL • VEGAN

With a world that has become focused on sustainability and organic produce, Rawlicious has become known as the purveyor of fresh, raw, and vegan cuisine. Set in the ritzy Yorkville neighbourhood, Rawlicious offers a vast array of vegetarian and vegan options. In fact, Rawlicious has such an exciting and generous menu, that it may just be the carnivore cure! Famous for their fantastic drinks and smoothies, this restaurant has figured out a way to make raw nuts, vegetables, and tofu delicious.

20 Cumberland Street 

www.rawlicious.ca

HOT & TRENDY

Blowfish \$\$\$

DINNER • FUNKY • SUSHI

668 King Street West 

www.blowfishrestaurant.com

Paving the way to the Asian Fusion restaurant scene, Blowfish's décor is just as appealing as the creative menu by Chef G.Q. Pan. As you enter Blowfish, there is a grandeur about the space, having a well appointed lounge and dining room. The huge translucent screens, bronze walkways and lighting bring a feeling that is evocative of being underwater. Similar to Nobu in New York City, Blowfish's menu is brimming with sushi rolls, share plates and seafood dishes with explosive Asian flavours. The restaurant has two locations; their flagship property on King Street West as well at 333 Bay Street.

People's Eatery \$

DINNER • CASUAL • TAPAS

307 Spadina Ave 

www.peopleseatery.com

Housed in a quaint and unassuming space, People's Eatery is the newest restaurant opening in Chinatown! Tongue-and-groove wood lines the walls, while the floor is polished concrete. Above the green marble bar top is a ceiling installation composed of over 500 pieces of brass. The 44-seat ground level is currently walk-in only, but their upstairs space accommodates limited reservations! Their cuisine however, is anything but modest and ordinary. Offering two different menus that cater to the refined and casual diner, People's Eatery has dreamt up explosive flavour combinations and head-jarring cocktail concoctions! Everything on their dynamite menu is exceptional!

Cluny Bistro \$\$

LUNCH & DINNER • FRENCH • CLASSIC

35 Tank House Lane 

www.clunybistro.com

Cluny Bistro delivers modern French fare served in a cool Parisian vibe unlike anything we've seen before. Located in the heart of the Distillery District on Tank House Lane, the bistro boasts French stylistic touches with a modish twist – just like the food. Expect to be spoiled by Executive Chef Paul Benallick who has created an inventive and contemporary French menu while also being able to indulge in delicious fresh baked goods. The stunning neo-Parisian design is only accentuated by the sultry and eccentric music program and add to that a large patio, you've got yourself an ideal spot to dine "a la francaise" – no flight required!

NEW HOTSPOTS

Nao Steakhouse \$\$\$

DINNER • TRENDY • COCKTAILS

90 Avenue Road 

www.naosteakhouse.com

NAO or "New and Old" is a modern take on the quintessential steakhouse experience. This isn't just another classic steakhouse; it takes inspiration from fine Japanese palettes with menu offerings such as tuna tartare with wasabi and puffed rice on a wasabi leaf. This large two-storey establishment on Avenue Road in the Yorkville area features soaring 22 foot ceilings, a grand 9 foot chandelier, two shades of walnut and marble and granite throughout, gorgeous one-of-a-kind mirrored panels, Italian leather lounge seats, as well as brushed bronze trim. Indulge in one of their outstanding cuts of steak or seafood, for this is a night you will not soon forget!

Byblos \$\$\$

DINNER • TRENDY • MEDITERRANEAN

11 Duncan Street 

<http://byblostoronto.com>

Housed in the beautifully historic Story's building and boasting over 2000 square feet of space, Byblos is the latest and most upscale Eastern Mediterranean restaurant in Toronto. The venue is comprised of two restaurants: a lower-level dining room and an upstairs lounge with a smaller menu and larger cocktail list. The design throughout is bright and informal, with vaulted white-brick ceilings and shelves lined with Turkish coffee pots and decorative ceramics.

Piloted by renowned Toronto Chef, Stuart Cameron and Head Mixologist, Wes Galloway, Byblos offers patrons brilliant cuisine and whimsical cocktails. The restaurant's theme is the cooking of the Eastern Mediterranean seaboard, roughly: Israel, Turkey, Egypt, Jordan, Lebanon, and though it isn't precisely Mediterranean, it also has flavours of Iran and Morocco thrown in. It's what some locals call a "Middleterranean" place!

NEW HOTSPOTS

The Chase \$\$\$\$

LUNCH & DINNER • ELEGANT • TERRACE

Soaring above the bustling financial district is a swishy new penthouse restaurant where casual elegance, superior cuisine and service are executed with flawless precision. Welcome to The Chase, a contemporary continental restaurant with stunning views and luxurious design. This beautiful space boasts an outdoor rooftop lounge, a corridor-shaped wine bar and cozy dining room with striking panoramas of the Toronto skyline. Critically acclaimed to be one of Canada's best new restaurants of 2013, The Chase offers a 300-long wine list, phenomenal oysters and some of the finest ingredients ever seen in the Toronto restaurant scene. Standout entrees include the stuffed whole baked chicken and seared halibut that are presented tableside, prior to plating!

10 Temperance Street 

www.thechasetoronto.com

The Carbon Bar \$\$\$

DINNER • TRENDY • BARBEQUE

Carbon Bar is the most recent restaurant opening in Toronto by celebrated Chef David Lee of the famed restaurant Nota Bene. The Carbon Bar's eclectic American menu boasts flavours from Latin America, Texas and Louisiana with an emphasis on barbeque. The smoky taste of campfire can be savored in almost every fabulous dish. While enjoying Chef Lee's creations, feast your eyes on the grandeur of Carbon Bar, which in previous years housed a City TV broadcast studio. In keeping with the current trends, Carbon Bar has a short but powerful cocktail list that focuses on tequila and brown spirits.

99 Queen Street East 

<http://thecarbonbar.ca>

HOT & TRENDY

Jacobs & Co. Steakhouse \$\$\$\$

DINNER • JAZZ • WINE LIST

12 Brant Street 

www.jacobssteakhouse.com

Don't be fooled by Jacobs & Co'. understated façade because within the confines of this restaurant is something very special. The décor, much like a trendy New York club, is full of blonde banquettes, dark woods and minimalistic elements that provide a refined dining experience. Take in the sounds of Frank Sinatra and Mel Torme in Jacobs dim lit jazz lounge with one of their signature martini's or scotches. Upstairs, their gallery of extraordinary international steaks, impressive wine list and unrivalled service provides its patrons with an unforgettable experience.

Ki \$\$\$

LUNCH & DINNER • LOUNGE • SUSHI

181 Bay Street 

www.kijapanese.com

Offering the best of both world's, Ki has an ultra slick and trendy sushi lounge on their ground floor while a sophisticated dining room soars above. Similar to the Geisha House in Los Angeles, Ki has successfully brought elegance and class to a space that has much more a swanky nightclub atmosphere. Rising above the competition, Ki is one of the only restaurant's in Canada to have a resident Sake Sommelier. The seared scallops on an edamame puree and maki roll with Alaskan Crab are fantastic.

Richmond Station \$\$

LUNCH & DINNER • HIP • SEASONAL

1 Richmond Street West 

www.richmondstation.ca

At Richmond Station, they produce a comfortable, welcoming and well-priced dining experience. Carl Heinrich (Winner of Top Chef Season 2) is a deliberate cook. His balanced and seemingly simple dishes - bar snacks, salads, a few mains — are accomplished with effortless precision. Richmond Station delivers 80-seats worth of comfortable, laid-back dining. The restaurant has a subway theme inside and out, with white subway tiles lining the walls and enlarged black and white prints taken from city archives hanging above them.

TRIED & TRUE

George Restaurant \$\$\$\$

DINNER • ROMANCE • PATIO

111 Queen Street East 

www.georgeonqueen.com

If one were looking for an intensely romantic restaurant for a date with a foodie, George is it. The place looks like a dream world, thanks to silvery brick walls, crystal chandeliers and sconces, and fabulously floral wrought-iron grace notes. In summertime the patio is an outdoor urban delight. And chef Lorenzo Loseto matches the grace of the dining room with food that often feels like art in the mouth. Few Toronto chefs are as creative as Loseto, his every plate a complex creation. Because his opus is market-driven, the menu changes often.

Bestellen \$\$

DINNER & BRUNCH • TRENDY • SEASONAL

972 College Street 

www.bestellen.ca

The music is hot, the ambiance is cool and the food...is fantastic! We would expect nothing less from Head Chef & winner of Top Chef Canada 4, Rob Rossi. This hip, powerhouse restaurant in little Italy delivers European flavours with a hint of Ontario essence. Known for their formidable burger, seared scallops and meat-heavy menu, Bestellen is the perfect fuse between steakhouse and a trendy, continental bistro. Exposed ventilation ducts, raw brick walls and a glass-enclosed meat curing room compliment the edgy atmosphere and carnivorous menu. Equally as impressive is the list of international microbreweries, house cocktails and Bourbon!

Ruby Watchco \$\$

DINNER • UNIQUE • SEASONAL

730 Queen Street East 

www.rubywatchco.ca

What's for dinner Mom? It's whatever is fresh and local this month! Ruby Watchco is the first of its kind in Toronto, transcending the typical restaurant scene in Toronto. Lynn Crawford, Ruby Watchco's proprietor and celebrity chef, creates complex yet traditional comfort entrées. Fresh, local and seasonal are the themes of this restaurant which has had great success in creating an atmosphere of home. The prix fixe menu changes daily and is a mesh of Ontario & Canadian ingredients. To compliment Chef Crawford's stellar menu is the boisterous group of staff that always provide warm, friendly and engaging service.

TRIED & TRUE

Canoe \$\$\$\$

DINNER • VIEW • SEASONAL

66 Wellington Street West 

www.oliverbonacini.com/canoe

Towering 54 floors above the crowded streets of the financial district, Canoe's majestic and expansive views of the Toronto harbor truly take your breath away! Reputed as one of Canada's best restaurants, Canoe offers impeccable service execution and Canadian-style cuisine. Adorned with a soapstone bar, grand Inukshuk carving and salvaged hardwoods, the restaurant is expertly designed so each guest has a beautiful view. Chef John Horne's style has an emphasis on regional and seasonal ingredients. Among the delectable offerings are a northern-woods mushroom soup served tableside and the Alberta Lamb Shank. Equally impressive is their wine list.

Auberge du Pommier \$\$\$\$

DINNER • ROMANTIC • TERRACE

4150 Yonge Street 

www.oliverbonacini.com/aubergedupommier

Auberge du Pommier is truly one of the magnificent and extraordinary culinary experiences in Toronto, if not Canada. Auberge, as locals affectionately refer to it as, is a beautiful French country cottage that specializes in la grande cuisine with a hint of whimsy. The combination of luxe service, exposed brick and the most elegant décor imaginable, Auberge is as close you can come to Michelin Star dining in the city. Big fat golden scallops pop flavour thanks to an emerald smear of broccoli couscous with a tiny cube of black truffle pudding and puckery yuzu sabayon. Drink the complex saffron-kissed bouillabaisse under the crispy Mediterranean sea bass with orange-scented fennel. All offerings are truly flawless!

Chiado \$\$\$

DINNER • ROMANTIC • SEAFOOD

864 College Street 

www.chiadorerestaurant.com

If you enjoy the finer things in life, Albino Silva and his team of Canada's leading chefs and restaurateurs are sure to exceed your expectations! Nestled in the little Portugal district, Chiado is a romantic space for any couple looking for a special experience. The warm blend of old world charm and timeless elegance sets the stage for the works of art placed before you. Known for their opulent seafood cuisine and unparalleled service, Chiado is an exceptional restaurant for a little enchantment and candlelight from yesteryear.
