



Welcome to the Flatiron Cafe'

First Plates

- A Gratin of Shiitake Mushrooms, Blue Crab, $\frac{1}{2}$ Havarti Cheese, Garlic Butter 14.
Nori Seared Ahi Tuna with Wasabi Frites $\frac{1}{2}$ Sweet Ginger Yuzu Sauce 15.
Lobster and Chive Stuffed Crepe with Sweet Carrot Ginger Sauce 16.
Crunchy Tiger Prawns with A Fresh Meyer Lemon Remoulade 14.
Fresh Mozzarella $\frac{1}{2}$ Boursin Stuffed Wontons, Topped with Cabernet Syrup 12.
Escargot "Rockefeller" with Creamed Spinach, Pernod, $\frac{1}{2}$ Parmesan 14.
Brie $\frac{1}{2}$ Goat Cheese Crusted with Pistachio $\frac{1}{2}$ Pumpkin Seed, Port Syrup 13.

Main Plates

- Porcini Dusted Fire Roasted Filet Mignon with Black Truffle Butter, White Truffle Emulsion, Cauliflower $\frac{1}{2}$ Truffle Mac N' Cheese 39.
Butter Poached Lobster Tail with Kumquat-Meyer Lemon Butter Sauce, Crispy Brandade Cake, and Ginger Endive Salad Garnish 38.
Wild Tazmanian Salmon with Classic Bearnaise $\frac{1}{2}$ Lobster Tater Tots 34.
Grilled Veal Chop with Rich Pomegranate Balsamic Syrup Served with Gnocchi Carbonara of Pancetta, Peas, $\frac{1}{2}$ Parmesano Reggiano 42.
Rib Eye of Beef with Chanterelle Mushroom Butter $\frac{1}{2}$ Cipollini Onions 34.
Rack of Lamb Roasted with Mustard $\frac{1}{2}$ Herbs, Ratatouille Emulsion Drizzled with Mint Jus, and Boursin Rough Mashed Potatoes 45.
Sake Marinated Sea Bass with Sweet Ginger Vinaigrette, Vegetable Pot Stickers 37.
Hawaiian Black Cod with Velvet Sweet Corn $\frac{1}{2}$ Saffron Sauce
Citrus Lobster Risotto $\frac{1}{2}$ Satsuma Mandarin $\frac{1}{2}$ Avocado Garnish 39.
Crispy Half Roasted Duck with Tangerine Soy Reduction, Served with Duck Confit Lo Mein and Light Tempura Beans 32.
Pancetta Wrapped Sea Scallops with White Truffle Honey and Mascarpone Polenta, Fennel Apple Salad Garnish 38.
Mozzarella Stuffed Natural Chicken Breast with Sweet Fig $\frac{1}{2}$ Port Vinaigrette, Served with A Rustic Mediterranean Farro Salad 29.