



the Flatiron Café Welcomes Chef Travis Brink

First Plates

Gratin of Shiitake Mushrooms, Blue Crab, & Havarti Cheese with Garlic Butter 14.

Potato Crusted Scallops, Lemon & Chive Creme Fraiche, and American Caviar 14.

Steamed Prince Edward Island Mussels & Nantucket Bay Scallops
with American Prosciutto & Saffron Garlic Broth 15.

Fresh Mozzarella & Boursin Stuffed Wontons with a Pomegranate Drizzle 12.

Tuna Poke, Hawaiian Ahi, with Kukui Nut, Scallion, Chilies, Wakame, & Soy 15.

Grilled Hawaiian Blue Prawns, oven dried Tomatoes, and Merquez Sausage 15.

Seared Veal Sweetbreads, Citrus Glazed Chestnuts, & Roasted Shallot Demi 14.

Hamachi Sashimi, Pickled Butternut Squash, Fresno Chilies, Toasted Pumpkin Seeds 14.

Main Plates

Morel Crusted Beef Tenderloin with Roasted Exotic Mushrooms,
Served with Fingerling Potatoes, Cioppilinis, and Marsala 39.

Classic Paella with Spanish Chorizo, Shrimp, Scallops, Lobster Tail, & Saffron Rice 38.

Grilled Australian Barvamundi, with Braised Endive Cream, & Fingerling Potatoes 38.

Seared Loup de Mer, oven roasted Mushrooms, Cauliflower Puree, Pinot Noir Reduction 38.

Grilled Berkshire Bone in Pork Chop with an Apple Ginger Glaze
and Apple Fennel Slaw & Rosemary New Potatoes 30.

Chilean Sea Bass "Misoyaki" with yuzu Vinaigrette Served with Royal
Trumpet Mushrooms & Napa Cabbage and Radish Slaw 37.

Wild Alaskan Salmon with Savory Fregola Sarda Cous Cous, Chermoulla,
Harissa, and Seasonal Vegetables 34.

Grilled Rib Eye of Beef, with Lobster Bearnaise, and Duck Fat Fries 34.

Seared Rare Tuna with Cranberry - Kumquat Preserves, Scallions,
Served with Jasmine Rice & Seasonal Vegetables 36.

Grilled Lobster Tail with Spicy Lobster Cream, Served with Basil,
Bamboo Rice Risotto and Seasonal Vegetables 40.

Braised Majinola Short Ribs, Local Wagyu Beef, with Braising Jus,
Horseradish Mash, Lardon, Brussels Sprouts, & Crispy Parsnips 34.

Plum Creek Farms Chicken, Pan Roasted Organic Chicken Breast with
Fingerling Potatoes, and Thyme & Sage Pan Jus 30.