



RESTAURANT WEEK DINNER MENU

\$125 per person + tax

SMALL PLATES select one

AMERICAN MIYAZAKI WAGYU (gf)

Maldon Salt, Pomegranate Glaze, Sweet Kappa Manis

BURRATA (gf, v)

Heirloom Tomato, Arugula

BLACK MISSION FIG & HERBED GOAT CHEESE SALAD (v, gf)

Frisée, Candy Cane Beet, Pink Peppercorn, Maple Vinaigrette

MAIN COURSE select one

FLATIRON STEAK FRITES (gf)

8 Oz Angus Flatiron Cut, Truffled French Fries, Bourbon Bbq Sauce, Fizzled Leeks

ATLANTIC SALMON (gf)

Mayer Lemon Soubise, Sweet Stem Caulilini, Roasted Fennel

SUMMER RAVIOLI (vg)

Zucchini, Asparagus, Cremini Mushroom, Roasted Heirloom Tomato, Basil

DESSERT select one

THE FLATIRON ROOM "SPHERE" (v)

PASSION FRUIT PANNA COTTA (gf)

28 LAYER CHOCOLATE CAKE (v) (for 2)

WHISKEY PAIRING Included with meal



SUNTORY TOKI / 43%
JAPANESE BLENDED WHISKY



**EAGLE RARE
SINGLE BARREL / 45%**
KENTUCKY STRAIGHT BOURBON
"PRIVATE BARREL"



**PORT CHARLOTTE
10 YEAR / 50%**
HEAVILY PEATED
SINGLE MALT SCOTCH



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GF: GLUTEN FREE V: VEGETARIAN VG: VEGAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

