Appetizers

- Colossal Shrimp, Spicy Tarragon Cream, Melting Cheese
- Grilled and Roasted Lamb Chops, Roasted Pepper and Green Peppercorn Jam
- Brochette of Chicken, Olives, Shallots, in the Platt fashion

Soup

- Brie and green Apple, Platt bacon "croutons"
- Cream of Cauliflower and Italian Truffle, Toasted Platt Rye

Salads

- Platt pickled Beets and Roasted carrot, Frisée, Horseradish Dressing
- Basque Style Esclavada, Saffron poached Egg, wild Thyme and Piemont Emulsion

MAIN

- Platt stuffed Quail, Roasted root vegetables, sage nage
- Galantine of Duck, Polenta and Spinach, Port wine glaze
- Grilled Ribeye, Smoked with a garnish of roasted corn and mushroom, potato puree
- Mahi Mahi "Ala Plancha", Garbanzo Fritters, Fried Peppers and Beans, white Wine Jerez Buerre Blanc

Desserts

- Chocolate Terrine, dried fruits and nuts, Plum Sauce
- Weekly Dessert Special

Prix Fixe Menu Options

- Three Courses (25), Four Courses (30), Five Courses (35)

* Contains ingredients known to be allergens such as nuts and seeds.
** Consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.