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Entrées

Patagonian Sea Bass 🌱

Edamame and English Peas
Sorghum Seeds and Caulilini
Nori Coral

75

The Platinum Burger

Buttermilk Shaved Onion
Heirloom Tomato
Moliterno with Truffle

44

Togarashi Seared Rare Itsumo Tuna 🌱

Forbidden Rice and Hemp Hearts
Green Radish and Cucumber
Wasabi Avocado

50

Scampi Tail Tagliatelle

House Made Pasta
Pinot Grigio and Cream
Fine Herbs

52

Pasture Butchery Truffled Chicken Breast

Sunchokes and Foraged Mushrooms
Toasted Farro
Compressed Celery

54

Filet Mignon 8oz

87

Ribeye 14oz

95

Striploin 12oz

89

USDA Striploin 16oz

150

All steaks are served with
chefs seasonal selections

**Add bearnaise, jus
or peppercorn sauce**