



BY MARILYN LAROCQUE

## PLATINUM RESTAURANT OPENS

The long-anticipated Platinum Hotel and Spa, which recently opened, has added another fine dining venue to the Las Vegas scene. The Restaurant on the fifth floor has at its helm Executive Chef Brenton Hammer, who made his way to Las Vegas via Grill 720 and the Pfister Hotel in Milwaukee and the Hotel Phillips in Kansas City, MO. Hammer is presenting his American cuisine at three meals a day. His eye-opener breakfast choices such as Elvis Pancakes (peanut butter, bacon, bananas, and maple syrup) and Pain Perdue, a battered brioche with berries, mint, and honey-sweetened yogurt are worth getting up for.

For lunch, the Ridiculous Grilled Cheese Sandwich should satisfy the most ardent cheeseaholic with Irish cheddar, Boursin, Emmenthal, Point Reyes Blue, and Havarti, topped with pesto and roasted tomatoes.

Soft Shell Crab on a Highbrow BLT says it all for this dish. Dinner offers full entrées and “micro-plates.” Highlights include South Dakota Bison and Scotch and Sirloin which features a NY Sirloin paired with



four premium single-malt scotches. The Restaurant is open seven days a week; 211 E. Flamingo Road, 636-2525.