

W I N T E R M E N U

KALAMATA OLIVE CIABATTA
whipped feta | kalamata dust | pickled baby radish

UNI PANNA COTTA
coal fire grilled pomegranate granita

SAKE & CITRUS CURED JAPANESE YELLOWTAIL
chili ferment | crispy tapioca | compressed asian
pear | passionfruit buttermilk emulsion

WINTER TRUFFLE RICOTTA GNUDI
maitake mushroom | pine nut | buttery greens
winter black truffle

INTERMEZZO
sour apple sorbet | fennel granita | rosemary gel

PAN ROASTED BARRAMUNDI
baby leeks & fennel | shiitake soffrito
galangal green curry

WESTHOLME AUSTRALIAN WAGYU STRIPLOIN
brown butter soubise | desert moon mushrooms | marcona
almond fermented soybean | crispy miso cabbage |
xo hollandaise

WINTER CITRUS PAVLOVA
olive oil cake | yuzu pastry cream | mandarin pate
de fruit caramelized pistachios

- *Jeremy Ford*

*Consuming raw or undercooked meats, poultry, shellfish and eggs may increase your risk of foodborne illness
A 20% gratuity will be added to parties of 6 or more **Chef kindly declines any menu substitutions

tasting menu curated by Michelin Star Chef Jeremy Ford

WELCOME TO
STUBBORN SEED
LAS VEGAS!

ELEVATED
EXPERIENCE | 40

KALUGA CAVIAR MACARON
champagne citrus crema | dill

HUDSON VALLEY FOIE GRAS TART
fuji apple gelee | pine nut | feuilletine

WAGYU BEEF TARTARE CANNELONI
papaya kimchi | cured egg yolk

STUBBORN SEED
WINE PAIRING | 70

E N H A N C E M E N T S

Amber Kaluga Caviar 48 | 85
Austrian Winter Truffle 40

