

## 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

