

STUBBORN SEED LAS VEGAS BY JEREMY FORD

SNACKS

- Cacio e Pepe Cheesy Puffs** | bread & butter pickles 13
Warm Marinated Olives | mint poblano pesto, iberico ham, sourdough toast 19
Kalamata Olive Ciabatta | whipped feta, kalamata dust, pickled baby radish 14

RAW

- Kushi Oysters*** | ginger & green apple mignonette, citrus foam, orange habanero hot sauce 30
Sake & Citrus Cured Japanese Yellowtail* | chili ferment, crispy tapioca, compressed asian pear, passionfruit buttermilk emulsion 29

SMALL

- Little Gem Lettuces** | snow peas, citrus parmesan dressing, sour dough, soft herbs 19
Iberico Ham Fritters | smoked paprika emulsion 22
Foie Gras & Truffle Tart | white port apple gelee, pinenuts 38

LARGE

- Fragrant Spiced Barramundi*** | shiitake sofrito, butter poached baby leek, spring asparagus, galangal curry 33
Ember Grilled Branzino | brown butter piccata, hazelnuts, soft herb and tomato mélange 65
Truffle Organic Chicken | pomme puree, baby turnips, natural jus 44
Wood Fire Grilled CAB Beef Filet* | 10 oz filet, stubborn seed steak sauce, herb salad 82
Smoked Beef Rib | pickled salad, herb crepes, shiso, lime, red gem lettuce 79
Westholme Australian Wagyu Striploin* | brown butter soubise, desert moon mushrooms, marcona almond, fermented soybean, crispy miso cabbage, spiced jus 92
JJ's Guilty Pleasure Burger* | double wagyu onion smash burger, smoked beef bacon, american cheese, crispy onions, beefy crave sauce, herb bravas 28

SIDES

- Crunchy Truffle Bravas** | soppressata, garlic crumbs pepita, parmesan 19
Charred Jerk Carrots | pickled tomatoes, spiced yogurt, mint, candied peanuts 23
Whole Roasted Cauliflower | cashew puree, chili crisp, herbs & lemon 28
Sichuan Spiced Tempura Maitake Mushrooms | black pepper soy, sesame, soft herbs 24

DESSERT

- Snickerdoodle Cookie** | toasted barley ice cream 11 (add an extra cookie for 6)
Citrus Pavlova | olive oil cake, yuzu pastry cream, mandarin pate de fruit, summer cherries, caramelized pistachios 16
Peanut Butter Candy Bar | peanut butter mousse, caramel cremeux, fudge brownie, banana-passion fruit sorbet 14

*Full table participation is required for chef's tasting menu. 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**