

STUBBORN SEED
LAS VEGAS BY JEREMY FORD

TASTING MENU

1 4 5

KALAMATA OLIVE CIABATTA

whipped feta | kalamata dust
pickled baby radish

SAKE & CITRUS CURED JAPANESE YELLOWTAIL*

chili ferment | crispy tapioca | compressed
asian pear | passion fruit buttermilk emulsion

HARISSA LAMB FAGOTTELLI

ginger tomato emulsion | sweet hot peppers
pinenut dukkah | crispy leeks

FRAGRANT SPICED BARRAMUNDI*

shiitake soffrito | spring asparagus
confit fennel | galangal curry

WESTHOLME AUSTRALIAN

WAGYU STRIPLOIN*

brown butter soubise | desert moon mushrooms
marcona almond | fermented soybean | spiced jus

CITRUS PAVLOVA

olive oil cake | yuzu pastry cream | summer cherries
mandarin pate de fruit | caramelized pistachios

ELEVATED TASTING

+ 4 0

ENHANCEMENTS

IBERICO HAM 16

AMBER KALUGA CAVIAR 48 | 85*

KALUGA CAVIAR MACARON*

champagne citrus crema | dill

HUDSON VALLEY FOIE GRAS & BLACK TRUFFLE TART*

fuji apple gelee | pinenuts | feuilletine

WAGYU BEEF TARTARE*

brioche | kumquat gel | papaya kimchi | crispy leek

INTERMEZZO

sour apple sorbet | fennel granita | rosemary gel

WINE

PAIRING

+ 7 0

*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**

- *Jeremy Ford*