

# STUBBORN SEED LAS VEGAS BY JEREMY FORD

## SNACKS

**Chips and Dip** | poached egg, rosemary espuma, garlic crumble, pickled shallots 24

**Cacio e Pepe Cheesy Puffs** | bread & butter pickles 13

**Warm Marinated Olives** | mint poblano pesto, iberico ham, milk bread 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

**Westholme Wagyu Tartar** | herb kaluga caviar vinaigrette, roasted bone marrow, short rib marmalade 29

## SMALL

**Little Gem Lettuces** | snow peas, citrus parmesan dressing, sourdough, soft herbs 19

**Iberico Ham Fritters** | smoked paprika emulsion 22

**Rougie Foie Gras** | agedashi panisse, shaved baby vegetable, ikura, shimeji caps, dashi soy 38

## LARGE

**Ember Grilled Branzino** | brown butter piccata, hazelnuts, soft herb and tomato mélange 65

**Truffle Organic Chicken** | pomme puree, spring vegetables, 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, gem lettuce 85

**Westholme Australian Wagyu Striploin\*** | heirloom baby carrot, asparagus, pearl onion, new potato, black bean sofrito, cauliflower soubise 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** | tempura, black pepper soy, shishito, furikake, black bean spice 24

\*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**