

STUBBORN SEED

LAS VEGAS BY JEREMY FORD

SNACKS

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

Warm Marinated Olives | mint poblano pesto, iberico ham, milk bread 19

Kalamata Olive Ciabatta | whipped feta, kalamata dust, pickled baby radish 14

RAW

West Coast 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, sour dough, 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, buttered turnips, natural jus 44

Wood Fire Grilled Westholme Wagyu Skirt Steak* | 10 oz steak, caramelized onion jus, herb salad 82

Smoked Beef Rib | pickled salad, herb crepes, shiso, lime, gem lettuce 85

Westholme Australian Wagyu Strip Loin* | pickled ramps, sugar snap peas, cauliflower puree, desert moon mushroom 92

JJ's Guilty Pleasure Burger* | double beef 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**