

STUBBORN SEED LAS VEGAS

BY JEREMY FORD

DINNER & A SHOW 3 - COURSE MENU

FIRST COURSE - STARTER

(please select one)

Warm Marinated Olives | mint poblano pesto, iberico ham, sourdough toast

Cacio e Pepe Cheesy Puffs | bread & butter pickles

Little Gem Lettuces | snow peas | citrus parmesan dressing | sour dough | soft herbs

SECOND COURSE - ENTRÉE

(please select one)

JJ's Guilty Pleasure Burger | double wagyu onion smash burger
smoked beef bacon | american cheese crispy onions | beefy crave sauce | herb bravas

Truffle Organic Chicken | pomme puree, baby turnips, natural jus

Fragrant Spiced Barramundi | shiitake sofrito, butter poached baby leek petit fennel, galangal curry

Charred Cauliflower | tahini cashew puree, sesame chili crisp, furikaki, torn herbs

Smoked Beef Rib | pickled salad, herb crepes, shiso, red gem lettuce (for two guests to share) or +\$15 (for one guest)

THIRD COURSE - DESSERT

(please select one)

Snickerdoodle Cookie | toasted barley ice cream

Peanut Butter Candy Bar | peanut butter mousse, caramel cremeux, fudge brownie, banana-passion fruit sorbet

Jeremy Ford