

STUBBORN SEED
LAS VEGAS BY JEREMY FORD

TASTING MENU

1 6 0

KALAMATA OLIVE CIABATTA

whipped feta
kalamata dust | pickled baby radish

JAPANESE KANPACHI CARPACCIO*

dashi marinated black garlic | yuzu avocado mousse
piment d'espelette | calamansi ponzu | honey ginger crisp

JIDORI OYSTER AND GNOCCHI

roasted garlic herb velouté | mushroom à la grecque
fava bean | artichoke | hazelnut

MADAI VERONIQUE*

muscat grapes | desert moon mushrooms | haricot vert
bottarga crumble | hearts of palms | ogo | miso beurre | tarragon essence

DRY-AGED MAPLE LEAF CANARD*

duck confit dumpling | snap peas | ramps
baby turnips | umami beurre | delicate spiced jus

STRAWBERRY MERINGUE

poppy seed cake | calamansi curd | strawberry mint sorbetto

ELEVATED TASTING

+ 3 5

ENHANCEMENTS

IBERICO HAM 16
AMBER KALUGA CAVIAR 48 | 85*
BLACK TRUFFLE 40 | *SEASONAL

KALUGA CAVIAR MACARON*

champagne citrus crema | dill

HUDSON VALLEY FOIE GRAS & BLACK TRUFFLE TART*

fuji apple gelee | pinenuts

YELLOWTAIL KUEH PIE TEE

yuzu gelee | ikura

WINE

PAIRING

6 0 | 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*