

STUBBORN SEED
LAS VEGAS BY JEREMY FORD

GROUP & PRIVATE DINING

rulasvegas.com/dining/stubborn-seed/



VENUE INFORMATION



Stubborn Seed is the result of pairing unrelenting passion with a stubbornness for quality. It aims to unearth cravings of the palate while constructing a reward in each bite. This philosophy takes honest ingredients and elevates them to be splendidly elegant through rigid and persistent execution. There is an undeniable spirit surrounding the Stubborn Seed that stems from Chef Jeremy Ford. His tenacious demeanor and candor define the cuisine, but his technique boosts it. An exceptional and memorable dining experience is championed above all else.



P R E S S



CHEF JEREMY FORD READIES MICHELIN-STARRED STUBBORN SEED FOR THE LAS VEGAS STRIP



A Michelin-star chef brings his global tasting menus to the Strip



A James Beard Award semifinalist and “Top Chef” season 13 winner will open a Las Vegas outpost of Stubborn Seed, his Michelin-starred restaurant out of Miami Beach, on Feb. 10 at Resorts World. (Las Vegas Review-Journal)



Miami’s Stubborn Seed to Open at Resorts World

By Scott Roeben, on February 05 2025
3 min read 1 comment

Resorts World will soon have a new restaurant in its stable of culinary offerings: Stubborn Seed.

The cuisine is modern American, brought to Resorts World by chef Jeremy Ford, winner of Bravo’s “Top Chef” season 13. The original Stubborn Seed in Miami is well regarded and earned a Michelin star.

Oh, it’s fancy, all right.



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Chef Jeremy Ford's Stubborn Seed Receives AAA Four Diamond Recognition

By Sarah Finkel | August 6, 2024 | Food & Drink, Community,

Michelin-star awarded Stubborn Seed has earned the prestigious Four Diamond Designation by the American Automobile Association (AAA).

Chef Jeremy Ford's South of Fifth fine dining destination has successfully met the four Cs of criteria: Cleanliness, Comfort, Cuisine and Consistency. Stubborn Seed was one of two restaurants to be selected for the recognition, as well as the only one in Miami.



VEGAS RESTAURANT OPENINGS

Miami’s ‘Top Chef’ Winner Jeremy Ford Opens Michelin-Starred Restaurant in Las Vegas

The award-winning Miami restaurant opens at Resorts World

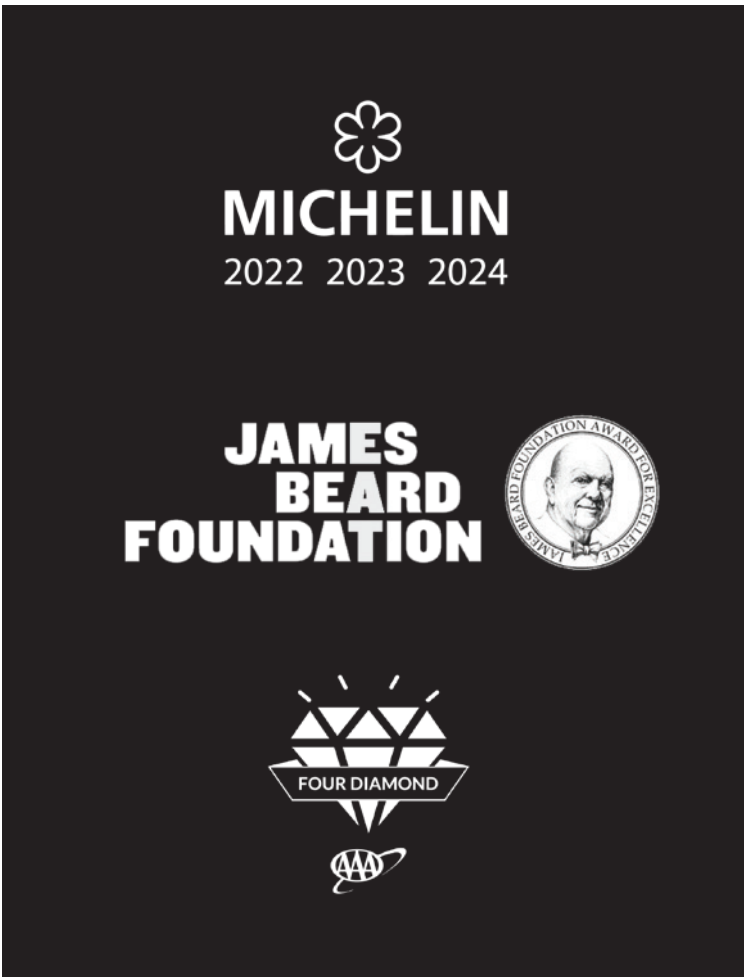
by Ryan Slattery | Feb 6, 2025, 9:58am PST

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Jeremy Ford’s introduction to Las Vegas came in June 2024 when the **World’s 50 Best Restaurants** descended upon the city with a series of dinners and events leading up to the awards ceremony. As part of the event, Ford hosted a preview dinner for his upcoming Michelin-starred restaurant, **Stubborn Seed**, which will open on February 10 at Resorts World on the Las Vegas Strip.

In 2022, Stubborn Seed earned Ford both a James Beard semifinalist nomination in the Best Chef: South category and his first Michelin star. With an ever-changing tasting menu that’s artfully, almost painstakingly plated, it’s tough for Ford to say exactly what will be on the menu. Diners can expect a “vegetable-forward meal” accompanying proteins such as salmon or duck. With swipes of sauces that appear on the plate like a painter’s brushstroke, airy foams, and flavorful condiment dots atop certain dishes, Ford has a modernist take on food that leans towards Japanese flavors.

That evening, at Resorts World’s top-floor Allé Lounge, the *Top Chef* season 13 champion served an eight-course tasting menu to a group of invited guests. Meant to be a show of what was to come, the series of small snacks — littleneck clams with a carrot Thai chili vinaigrette; bison tartare with citrus crema; and a corn souffle with foie gras.



Forbes

‘Top Chef’ Jeremy Ford’s Michelin-Starred Stubborn Seed Heads To Vegas

Andy Wang Contributor @
Andy Wang is a Los Angeles-based writer who covers food and nightlife.

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Nov 1, 2023, 10:53am EDT

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J E R E M Y F O R D



Known nationwide for his win on Bravo's Top Chef Season 13, Jeremy Ford developed a love for cooking at a young age after reconnecting with his maternal grandmother who passed down a lifetime's worth of knowledge on Italian cuisine. He began his professional culinary career in his hometown of Jacksonville, FL at the age of 16 cooking at Matthew's, a four-diamond Mediterranean-style restaurant, before moving to Los Angeles a year later. On the West Coast, he first trained under renowned Chef Christophe Eme at L'Orangerie where he was introduced to French techniques. He then honed his seafood skills under Master Chef Joachim Splichal at Patina Restaurant while manning the fish station.

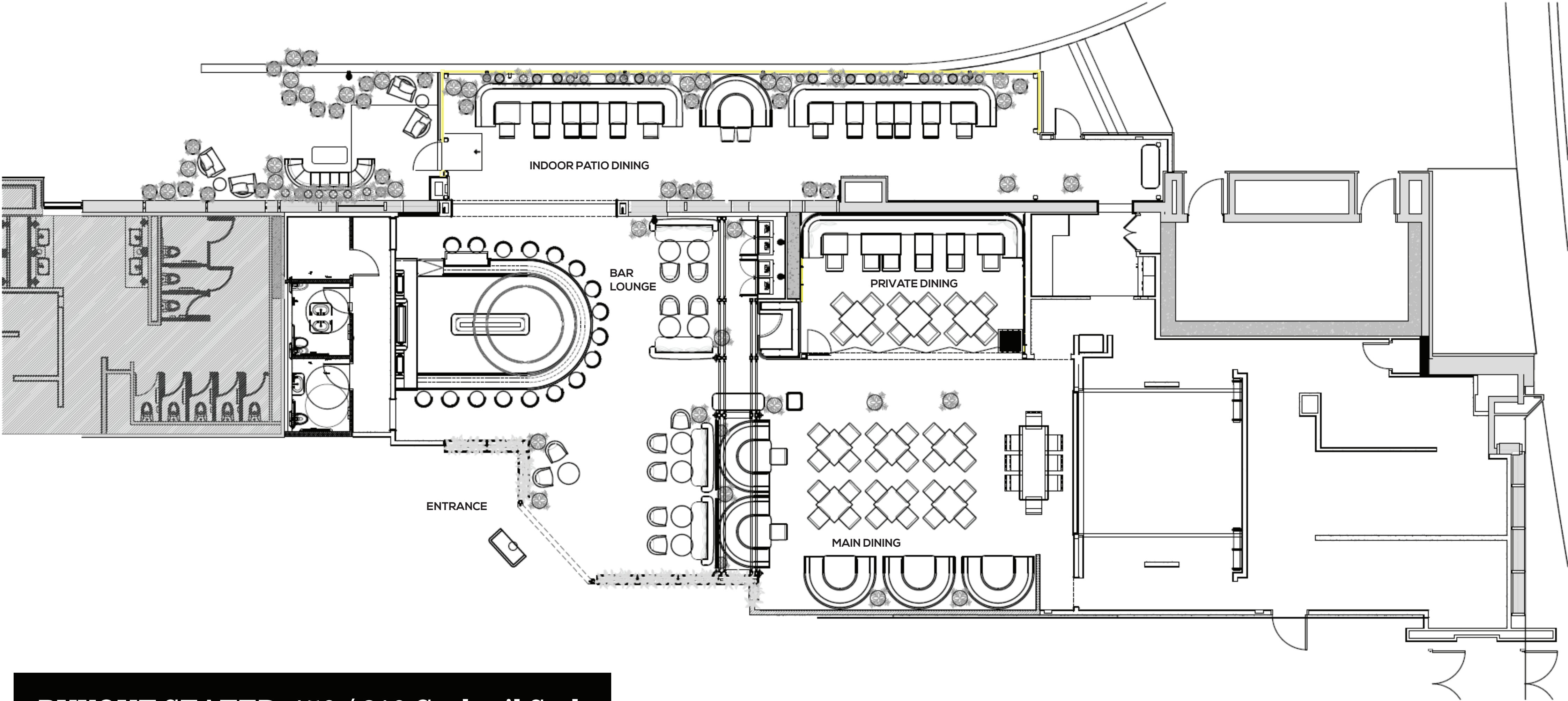
In 2008, Ford moved back to his home state where he secured a position with celebrated South Florida chef Dean Max, whom he credits with teaching him everything from dressing well and behaving with class, to planning a seasonal menu around local produce. After five years of working together, Ford rose through the ranks to serve as corporate chef of the company. Eager for his next challenge, he auditioned for executive chef of the hotly anticipated Matador Room by Michelin-star Chef Jean-Georges Vongerichten at The Miami Beach EDITION. He clinched the coveted position and opened the restaurant to rave reviews in 2014. Shortly after, he went on to win Season 13 of Bravo's Top Chef.

On the heels of his win, Ford partnered with Grove Bay Hospitality Group, a Miami-based restaurant group, to open his first restaurant in 2017, Stubborn Seed in Miami Beach, where he is currently the executive chef and partner. Here, Ford has received rave reviews from numerous local and national publications, including being named one of America's 10 Best New Restaurants by Robb Report in 2018 and garnering the first four-star review in over two years by the Miami Herald. Ford was also named Eater Miami's 2018 Chef of the Year and Stubborn Seed continues to be featured as one of the best restaurants in Miami.

In 2022, Ford garnered his first semi-finalist nomination for the coveted James Beard Foundation Awards in the category of "Best Chef: South". In June 2022, the Michelin Guide announced its first stars in Florida and Stubborn Seed was awarded one star for its culinary excellence. The restaurant retained its one-star rating for 2023 and 2024. Stubborn Seed also received FSR Magazine's inaugural award for being recognized as one of America's Top 50 Independent Restaurants of 2023.

-Jeremy Ford

FLOOR PLAN



BUYOUT SEATED: 150 / 210 Cocktail Style

BAR & LOUNGE



SEATED: 20 / 110 Cocktail Style (with Patio)

MAIN DINING ROOM



SEATED: 62

PRIVATE DINING ROOM



SEATED: 24

PATIO



SEATED: 34

RECEPTION

- choose 3, \$35 per person per hour | - choose 5, \$45 per person per hour | - choose 7, \$65 per person per hour



*Ingredients are subject to change based on seasonality

PASSED

- Carrot Tartar Tart** | soft herbs, jerk marinade, rosemary tart
- Spicy Yellowtail Roll Tempura** | nori, shiso aioli
- Smoked Beef Rib** | shiso, butter lettuce, herb crepe, chimmichuri, pickled salad (+\$5)
- Braised Celery Root** | dijon espuma, tempura maitake, caviar
- JJ’s Slider** | king’s Hawaiian roll, wagyu patty, crave aioli, cheese, fried onion (+\$5)
- Red Shrimp Rice Cracker** | curry spice dust, shishito pepper
- Yellowfin Potato Espuma** | sabayon, kaluga caviar, chervil
- Wood Fired Grilled A5 Sirloin Satay** | fermented black bean soffrito, spiced jus
- Sichuan Spiced Tempura Maitake** | black pepper black soy, soft herbs
- Shrimp Shumai Dumplings** | black truffle ponzu, smoked salmon caviar, shiso
- Iberico Ham Fritters** | smoked paprika aioli
- Porcini Dusted Diver Scallop** | foie gras butter, mint pea puree, black truffle (+\$5)
- Beef + Potato Spoon** | short rib marmalade, garlic pomme puree, salsa verde

STATIONED ITEMS

- Charcuterie and Cheese** | pork pate, saucisson sec, soppressata, fontina, manchego, herb crusted goat cheese, duck liver mousse, house milk bread crostini, chef selection of compotes and fruit | \$49 per person, per hour
- Seafood Tower** | cocktail shrimp, oysters, lobster tail, seaweed salad, mussels, horseradish, cocktail sauce, lemons | \$60 per person, per hour
- Iberico** | cinco jotas iberico jamon, chef selection of compotes, mustard emulsion, cornichons, pickled pearl onion | \$50 per person, per hour
- Chef’s Pastry Bites** | strawberry shortcake trifle, chocolate hazelnut macaron, raspberry matcha tart, vanilla cream puffs | \$35 per person, per hour

SEED EXPERIENCE | 140

Menus are pre-selected by the host. Guests receive everything listed.



Truffle Organic Chicken

ENHANCEMENTS
28g Amber Kaluga Caviar 75 citrus crème fraîche, chives, cured egg yolk, tapioca chips
28g Amber Kaluga Caviar 65 Caesar Salad, Crab Fritter, Barramundi or Bravas
Australian Truffle 40



Bread Course

Kalamatta Olive Ciabatta

whipped feta, kalamata dust, pickled baby radish

1st Course (family style, select two)

Caesar Salad

little gem lettuce, sourdough croutons, aged parmesan

Endive Salad

warm brown butter sherry vinaigrette, toasted walnuts, shaved fennel & herbs

Jidori Oyster and Gnocchi

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

Iberico Ham Fritter

smoked paprika emulsion

2nd Course (family style, select two)

Wood Fire Grilled CAB Beef Filet

10 oz filet, stubborn seed steak sauce, herb salad

Truffle Organic Chicken

pomme puree, baby turnips, natural jus

Barramundi Veronique

muscat grapes, desert moon mushrooms, haricot vert,
bottarga crumble, hearts of palm, ogo, miso beurre blanc

Sides (family style, select two)

Crunchy Truffle Bravas

soppressata, garlic crumbs pepita, parmesan

Jerk Heirloom Carrots

spiced yogurt, pickled tomatoes, soft herbs

Charred Cauliflower

tahini cashew puree, sesame chili crisp, furikaki, torn herbs

Sichuan Spiced Tempura Maitake Mushrooms

black pepper soy, sesame, soft herbs

Dessert (family style, select one)

Strawberry Meringue

poppy seed cake, calamansi curd, strawberry sorbetto

Peanut Butter Candy Bar

peanut butter mousse, caramel cremeux,
fudge brownie, banana-passionfruit sorbet

*Ingredients are subject to change based on seasonality

HARVEST EXPERIENCE | 165

Menus are pre-selected by the host. Guests receive everything listed.



Smoked Beef Rib

ENHANCEMENTS

28g Amber Kaluga Caviar 75

citrus crème fraîche, chives,
cured egg yolk, tapioca chips

28g Amber Kaluga Caviar 65

Caesar Salad, Crab Fritter,
Barramundi or Bravas

Australian Truffle 40



Bread Course

Kalamatta Olive Ciabatta

whipped feta, kalamatta dust, pickled baby radish

1st Course (family style)

Yellowtail Kueh Pie Tee*

yellowtail, roccoto aioli, chive, chili thread, shiso

Kaluga Caviar Macaron

champagne citrus crema, dill

Hudson Valley Foie Gras & Black Truffle Tart

fuji apple gelee, pinenuts, feuilletine

2nd Course (family style, select two)

Caesar Salad

little gem lettuce, sourdough croutons, aged parmesan

Endive Salad

warm brown butter sherry vinaigrette, toasted walnuts, shaved fennel & herbs

Jidori Oyster and Gnocchi

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

Iberico Ham Fritter

smoked paprika emulsion

3rd Course (family style, select two)

Smoked Beef Rib

pickled salad, herb crepes, shiso, red gem lettuce

Truffle Organic Chicken

pomme puree, baby turnips, natural jus

Barramundi Veronique

muscat grapes, desert moon mushrooms, haricot vert,
bottarga crumble, hearts of palm, ogo, miso beurre blanc

Sides (family style, select two)

Crunchy Truffle Bravas

soppressata, garlic crumbs pepita, parmesan

Jerk Heirloom Carrots

spiced yogurt, pickled tomatoes, soft herbs

Charred Cauliflower

tahini cashew puree, sesame chili crisp, furikaki, torn herbs

Sichuan Spiced Tempura Maitake Mushrooms

black pepper soy, sesame, soft herbs

Dessert (select one)

Citrus Pavlova

olive oil cake, yuzu pastry cream, mandarin pate de fruit, caramelized pistachios

Peanut Butter Candy Bar

peanut butter mousse, caramel cremeux, fudge brownie, banana-passionfruit sorbet

*Ingredients are subject to change based on seasonality

STUBBORN EXPERIENCE | 205

Menus are pre-selected by the host. Guests receive everything listed.



Peanut Butter Candy Bar

ENHANCEMENTS
28g Amber Kaluga Caviar 75 citrus crème fraîche, chives, cured egg yolk, tapioca chips
28g Amber Kaluga Caviar 65 Caesar Salad, Crab Fritter, Barramundi or Bravas
Australian Truffle 40



Bread Course

Kalamatta Olive Ciabatta

whipped feta, kalamata dust, pickled baby radish

1st Course (family style)

Yellowtail Kueh Pie Tee

yellowtail, roccoto aioli, chive, chili thread, shiso

Kaluga Caviar Macaron

champagne citrus crema, dill

Hudson Valley Foie Gras & Black Truffle Tart

fuji apple gelee, pinenuts, feuilletine

2nd Course (family style, select two)

Caesar Salad

little gem lettuce, sourdough croutons, aged parmesan

Chef’s Selection of Oysters (3)

ginger & green apple mignonette, citrus foam, orange habanero hot sauce

Jidori Oyster and Gnocchi

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

Iberico Ham Fritter

smoked paprika emulsion

3rd Course (family style, select two)

Westholme Australian Wagyu Striploin

brown butter soubise, desert moon mushrooms,
marcona almond, fermented soybean, crispy miso cabbage, spiced jus

Truffle Organic Chicken

pomme puree, baby turnips, natural jus

Barramundi Veronique

muscat grapes, desert moon mushrooms, haricot vert,
bottarga crumble, hearts of palm, ogo, miso beurre blanc

Sides (family style, select two)

Crunchy Truffle Bravas

soppressata, garlic crumbs pepita, parmesan

Jerk Heirloom Carrots

spiced yogurt, pickled tomatoes, soft herbs

Charred Cauliflower

tahini cashew puree, sesame chili crisp, furikaki, torn herbs

Sichuan Spiced Tempura Maitake Mushrooms

black pepper soy, sesame, soft herbs

Dessert (select one)

Strawberry Meringue

poppy seed cake, calamansi curd, strawberry sorbetto

Peanut Butter Candy Bar

peanut butter mousse, caramel cremeux, fudge brownie, banana-passionfruit sorbet

served with Petit Fours

*Ingredients are subject to change based on seasonality

BEVERAGE PACKAGES



2 HOUR BEER & WINE PACKAGE

\$60 per person - \$30 per person for every additional hour

Beer

Stella Artois
Modelo Especial
Kirin Ichiban
Heineken 0.0

Red Wine

Sommelier Select Sparkling, Rose, Red, and White Wine

White Wine

Drylands, Sauvignon Blanc, Marlborough, New Zealand

Rosé Wine

Château d’Esclans Whispering Angel, Côtes de Provence, France

Sparkling Wine

Bisol Prosecco Superiore, Veneto, Italy

Alcohol Free
Soft drinks
Coffee
Juice

*Bottled water, and espresso-based drinks not included

BEVERAGE PACKAGES



Standard 2 Hour Bar Package

\$80 per person - \$40 per person for every additional hour

Spirits

Vodka: Tito's
Gin: Beefeater
Rum: Bacardi Superior
Tequila: El Jaaimador Blanco
Whiskey: Dewar's White Label
Bourbon: Maker's Mark
Liqueurs: Bailey's, Cointreau, Amaretto Disaranno
Aperitifs: Aperol, Campari, Vermouth Carpano Antica

Mixers

Coca-Cola Products
Fever Tree Products

Beer

Stella Artois
Modelo Especial
Kirin Ichiban
Golden Road Belgian White
Elysian Space Dust IPA
Heineken 0.0

Red Wine

Sommelier Select Sparkling, Rose, Red, and White Wine

White Wine

Drylands, Sauvignon Blanc, Marlborough, New Zealand

Rosé Wine

Château d'Esclans Whispering Angel, Côtes de Provence, France

Sparkling Wine

Bisol Prosecco Superiore, Veneto, Italy

Alcohol Free

Soft drinks

Coffee

Juice

*Bottled water, and espresso-based drinks not included

B E V E R A G E P A C K A G E S



P r e m i u m 2 H o u r B a r P a c k a g e

\$100 per person - \$50 per person for every additional hour

Spirits

Vodka: Grey Goose, Ketel One
Gin: Gin Mare, Gray Whale, Hendrick’s
Rum: Bacardi 8, Brugal 1888, Diplomatico Exclusiva
Agave: Vida Mezcal, Casamigos Blanco, Reposado, & Anejo
Whiskey: Crown Royal, Jameson
Bourbon: Woodford Reserve, Bulleit Bourbon & Rye
Cognac: Hennessy VS, Remy Martin VSOP
Liqueurs: Bailey’s, Amaretto Disaranno, Frangelico, Grand Marnier, Kahlua, Licor 43
Aperitifs: Aperol, Benedictine, Campari, Vermouth Carpano Antica

Mixers

Coca-Cola Products
Fever Tree Products

Beer

Stella Artois
Modelo Especial
Kirin Ichiban
Golden Road Belgian White
Elysian Space Dust IPA
Heineken 0.0

Red Wine

Sommelier Select Sparkling, Rose, Red, and White Wine

White Wine

Frank Family, Chardonnay, Napa Valley, California

Rosé Wine

Château d’Esclans Whispering Angel, Côtes de Provence, France

Sparkling Wine

GH Mumm Grand Cordon, Brut Rose, France

Alcohol Free

Soft drinks
Coffee
Juice

*Bottled water, and espresso-based drinks not included



STUBBORN SEED
LAS VEGAS BY JEREMY FORD

THANK YOU

