

**STUBBORN SEED**  
BY JEREMY FORD

**101 Washington Ave  
Miami Beach, FL 33139  
786.322.5211**

Winter Menu 2019

**HOUSE MADE BREAD**

fennel pollen | garbanzo chili dip | 6

**RAW / ROOTED / SNACKS**

**KUSSHI OYSTERS\* | 28**

thai chill mignonette | fresno pepper oil | sour apple

**ROYAL SIBERIAN OSSETRA CAVIAR\* | 75**

truffle potato latkes | house made crème fraiche

**LOCAL WAHOO\* | 21**

habanero yogurt | mint | snow peas | passionfruit

**SMOKED FISH TOAST | 15**

black truffle garlic butter | lemon

**BIBB LETTUCES | 17**

aged parmesan | scattered herbs | meyer lemon

**LAVASH | 9**

chicken liver butter | smoked chili jam

**FLORIDA TOMATOES & ROASTED BEETS | 17**

local stracciatella | meyer lemon | pistachio | scattered herbs

**WARM CELERY ROOT | 18**

crackling maitakes | creamy mustard | herbs & blossoms

**RICOTTA STUFFED PARPADELLE | 24**

king crab | parmesan cloud

**CRUNCHY TRUFFLE POTATOES | 17**

truffle aioli | rosemary | aged parmesan | sopressata ham

**KOMBU CHARRED OCTOPUS | 23**

guajillo chili & garlic purée | crunchy potatoes | mint | avocado

**SEA / LAND**

**Chef's 7 Course Tasting Menu | 175**

Wine pairing | 65

**NANTUCKET BAY SCALLOPS | 45**

coconut chili emulsion | baby spinach | sunchokes

**DOVER SOLE | 60**

ossetra caviar | baby bok choy | broccoli pistachio pesto

**BELL & EVANS CHICKEN | 33**

pomme purée | truffle butter | brussels | gnocchi

**HONEY SPICED DUCK | 45**

crispy celery root | salsify | brown butter date

**KOJI WAGYU RIBEYE | 4oz|55 8 oz|105**

turnips | hon-shimiji | fermented black bean | miso butter

**MISHIMA RANCH BEEF CHEEK | 55**

alba white truffle rice grits | charred maitakes | natural jus

**ENHANCEMENTS**

**ALBA WHITE TRUFFLE | 40**

northern italy | winter

**PERIGORD TRUFFLE | 30**

france | winter

\*Consuming raw or undercooked meats, poultry, shellfish, eggs may increase your risk of foodborne illness.

A 20% gratuity will be added to parties of 6 or more

*Our Sharing Style  
Concept*

*Curated By  
Chef Jeremy Ford*

# SWEET TOOTH

## CORN PAVLOVA | 12

bay leaf meringue | honey cornbread | strawberries | buttered gelato

## STRAWBERRY SHORT CAKE | 14

olive oil cake | valrhona white chocolate | pistachio | chamomile ice cream

## HONEY BAKED PEARS | 13

churro | molasses ice cream | native guy honey granola | caramel

## EGGNOG SPICED CHEESECAKE | 13

gingersnap cookie crust | cranberry compote

## ESPRESSO PANNA COTTA | 13

candied almonds | cherry | anise pizzelles | crema

## DARK CHOCOLATE CAKE | 14

passion fruit mousse | crema | valrhona chocolate ice cream

## SNICKERDOODLE COOKIES | 9

brown butter | valrhona gianduja | cinnamon

*\*add 1 scoop of malted milk ice cream \$4*

### *Kaiyo Japanese Whiskey & Cookie Flight*

**\$35**

Kaiyo Mizanura Oak  
*Brown Butter Snickerdoodle*  
Kaiyo The Single  
*Triple Chocolate Chunk*  
Kaiyo The Peated  
*Oatmeal Dulce de Leche*

PASTRY CHEF | DALLAS WYNNE

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# AFTER DINNER DRINKS

## DIGESTIF / HIGH END SPIRITS

Chateau Doisy Vedrines Sauternes | 16

Graham's Tawney Port | 16

Green Chartreuse | 19

Fernet Branca | 14

Foro Amaro Speciale | 15

Highland Park 12 yr Scotch Whiskey | 18

Johnnie Walker Blue Label | 58

The Glenlivet 18 yr | 45

Glenlivet 'XXV' 25yr Scotch Whiskey | 85

Remy Martin 'Louis XIII' Cognac | 1/2oz 75 | 1oz 150 | 2oz 300

## COFFEE COCKTAILS

Carajillo | 15

Espresso Martini | 17

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