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Taking Root

“Top Chef” Winner Jeremy Ford Opens Stubborn Seed In Miami Beach

Fresh off his 2016 win on season 13 of “Top Chef,” Jeremy Ford is showcasing his culinary talents in Miami Beach with the recent opening of Stubborn Seed, in partnership with Grove Bay Hospitality Group. The venue’s name is a nod to the persistence it takes to open a restaurant, Chef Ford says.

“When you plant a seed, you watch to see if it will grow; sometimes the soil is hospitable, other times rocky. The stubborn seed succeeds,” he explains in a press release. “That’s my philosophy – to keep pushing through to get the results that you want. In this case, it’s to open a restaurant that reflects my relentless approach to cooking.”

Designed by Celano Design Studio, based in New York City, Stubborn Seed offers a sophisticated yet relaxed atmosphere, taking inspiration from Miami’s Art Deco history.

Chef Ford’s longtime friend Chef Joe Mizoni will join him in the kitchen to create seasonal dishes with locally sourced ingredients, such as Wahoo with a spicy buttermilk dressing, jalapeño ferment, sea grapes and Florida peach. Main courses, like the Family-Style Suckling Pig, will have foodies coming back for more. The cocktails are just as inventive, including the Half Baked, with smoke drifting from a beaker-like glass.

– Kristen Altus

Stubborn Seed is located at 101 Washington Ave., Miami Beach. For more information, call 786-322-5211 or visit stubbornseed.com.



Jojo Tea Cured Snapper



Interior



Chef Jeremy Ford