73. IT OFF THE RACES
Bigger, better and other than ever, the Pegasus World Cup Invitational returns to Gulfstream Park for the second year.

76. SMILEY PEOPLE
Meet a wife and a wife, artist Matta Tommaso, takes our obsession—and her nemesis—to the next level.

78. THE GOLDEN GIRL
After postponing her world tour, Shakira is ready to enthrall audiences once again.

80. A CENTURY OF CARE
Jackson Health holds its annual gala this month, raising funds to provide healthcare to those most in need.

82. THE BARDNESS OF SUGAR
Meet the woman who makes marijuana and dell-courting clothes an Instagram dream come true.

84. ICE ICE BABY
Witness a Miami resident’s trip into South Beach’s first cryotherapy spa, where temps plummet to minus 200 degrees Fahrenheit.

86. PALM TREES & SAXOPHONES
Michael Mustella and his Deano Band Orchestra bring Golightly glamour back to Miami during Art Deco Weekend.

88. POETRY IN MOTION
Porsche’s groundbreaking Panamera Turbo S E-Hybrid is as pretty on the outside as it’s innovative on the inside.

90. THE AMAZING RACE
Runners from 65 countries converge on Miami for the biggest race of the year.
A name sleeve meal means you wave a fork— or a knife. Now it
indicates you are a chef who can
turn out a killer short rib with a
The winner of Bravo’s 8th season of
Top Chef is bringing his brand of
fired back cool to Miami Beach’s
South of Fifth neighborhood. The
chef/owner of the newly opened
Stubborn Seed is kicking formalities
in the ear in favor of a
down home approach. “I don’t
seem to feel like this is a
place just for an anniversary or
special event,” says Ford, whose
love of cooking stems from
memories of preparing home-
made meals with his
grandmother’s kitchen.

In partnership with Grove Bay
Hospitality Group, Ford opened
his hot spot on the heels of
Hurricane Irma. “It was very scary
to open—with the city being
full, our labor model didn’t make
sense, people had evacuated, and
we weren’t sure when stores were
coming back,” he recalls. The
team—including former Matisse
Room chef Joe Minner and pastry
duch Dallas Wymer—proceeded,
branching from creating an
seasonal, ingredient-driven
dishes that reflect the
kitchens in which Ford was
trained. Think chokers like
prepared in a delicate messure,
held on top of a mushroom ravioli
with a tea-smoked chili jam or
an umami short rib with trampet
mushroom, miso mustard butter
and infusions of scallion
accompanied by celery root
browned in olive oil and citrus.
Dishes are napped
with fresh herbs and blossoms for
an unexpected touch of elegance.
Ford’s culinary career has
taken him through Michelin-
starred kitchens that seem to be
the exact opposite of his
approaching persona. At 17, he

THE MOUTHWATERING
SUCCESS OF
TOP CHEF
JEREMY FORD

WITH HIS NEW STUBBORN SEED, FORD MAINTAINS
CLASSIC FRENCH TRAINING WITH A LAY-BACK,
AMERICAN ATTITUDE.
BY LEE BURKHARDT
native raised in California and landed in the all-French-speaking kitchens of L.A.’s legendary L’Camargue under famed chef Lucio Delbene. After perfecting classic dishes typical of haute French cuisine, Ford moved to the more progressive kitchen of renowned chef Joel Robuchon’s.lbl-Michelin-starred Paul Bocuse. Here, he manhandled the bustling fish station and made regular trips to the Third Street Promenade to pick out locally sourced produce.

It was in South Florida that Ford experienced a turning point in his career, working for esteemed chef Debbi Mazur at the now shuttered 800 Ocean. “He taught me how to grow up,” says Ford. “In fact, it was Debbi who first introduced him to Jean-Georges Vongerichten. Ford vividly recalls sweating through a two- and a half-hour audition for Vongerichten, for which he was sent a three-page recipe to follow with a day’s notice. “He would just walk in and out, saying things like, ‘It could use 10 percent more salt.’” Landing the Mandarin Room chef de cuisine gig was followed by a two-week training with Vongerichten, kicked off by a mentorial email he titled “Jeremy Ford Practice.”

Whether it is Mazur or Vongerichten, Ford notes that all his mentors have much in common: a strict, militaristic cooking operation; a drive for perfection; and a relationship to the ingredient(s) served. And while his three years at Mandarin Room included the nationally nominated Top Chef title that opened many doors, Ford ultimately decided to take the one that led to Shubros South. And it’s here that he will continue to delight patrons with his own signature style—rustic cuisine served with a bastard beachside attitude. 197 Washington Ave, Miami Beach, 786.322.5214, www.shubros.com