



CELEBRATING
20 YEARS

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STUBBORN Seed

CHEF JEREMY FORD'S DREAM HAS COME TRUE: A RESTAURANT IN MIAMI SERVING DELICIOUS, MASTERFULLY PRESENTED FOOD.

After years of dreaming about opening up his own restaurant, *Top Chef* season 13 winner Jeremy Ford has done it—and lucky us, the new eatery is right here in our midst. Stubborn Seed's philosophy is based on playing with different textures and flavors to develop a rich menu using seasonally sourced, natural ingredients. The 32-year-old Ford, a Jacksonville native, has loved cooking since his early teens, and during his career he has worked with some of the restaurant industry's household names, including Jean-Georges Vongerichten. Now he's in charge and putting forth a menu of creative and delicious dishes that can be ordered à la carte or as part of a Chef's Tasting Menu consisting of seven courses. Those recipes include starters like olive oil and citrus root-braised Warm Celery Root with crunchy maitake mushroom, entrées such as Herb Roasted Wagyu with trumpet mushroom, carrot textures and mustard butter and Slowly Cooked Snapper with poblano, cucumber and lime littleneck clams and bitter lettuce "butter." Among the standout sweet endings are a Corn Pavlova, corn custard topped with white meringue; Croustillant, a chocolate layer cake; and Snickerdoodles, cookies with a gooey chocolate center.

The uncomplicated nature of the meticulously combined ingredients at the creative hands of Ford is what make Stubborn Seed stand out among what often feels like an overwhelming selection of celebrity restaurants in our market. Stop in, sit down, see for yourself.

101 WASHINGTON AVE., MIAMI BEACH, 786.322.5211; STUBBORNSEED.COM

Charred beets



Corn Pavlova



Snickerdoodles

Celery root

