

STUBBORN SEED

BY JEREMY FORD

PLATED PASSION SPROUTS UP SOUTH OF 5TH: STUBBORN SEED BY JEREMY FORD NOW OPEN

Top Chef **Jeremy Ford**, in partnership with Miami's premier boutique restaurant firm, **Grove Bay Hospitality Group (GBHG)**, announced the highly anticipated opening of **Stubborn Seed**. The first of two concepts between the group and chef, the restaurant is open in the vibrant South of Fifth neighborhood at **101 Washington Avenue**.

Ford, the season 13 winner of the nationally televised Bravo cooking competition, *Top Chef*, has turned his dream of opening his own restaurant into reality. "This concept has been years in the making and I'm stoked to finally be able to unveil what I've been cooking up," says Ford.

The 32-year-old chef, originally from Jacksonville, Florida, first developed a love for cooking after meeting his maternal grandmother when he was 14 years old. Throughout his career he has worked alongside some of the most celebrated chefs in the industry including South Florida chef Dean Max and Michelin-star celebrity chef, Jean-Georges Vongerichten.

"The passion that Jeremy has put into this project will be visible from every plate that comes out of the kitchen," says GBHG Co-CEO, **Ignacio Garcia-Menocal**. "At Stubborn Seed, guests can expect an up close and personal culinary experience with an exceptionally talented and creative chef guiding their journey," adds GBHG COO **Eddie Acevedo**. "The restaurant will offer an intimate, elevated yet approachable dining experience that will leave guests in awe," adds Co-CEO **Francesco Balli**.

Ford and his team – which includes **Executive Pastry Chef Dallas Wynne** – play with different textures and flavors in the kitchen creating a rich menu with natural ingredients seasonally sourced. Servers guide guests through the rotating menu of seasonal specialties encouraging them to share and explore various dishes from the categories *Raw*, *Snacks*, *Meats*, *Fish / Shellfish*, and *Others*. Featured items can be ordered a la carte or diners can opt for the Chef's Tasting – a menu of eight courses – for a special experience. Highlights from *Raw* include a **Jojo Tea Cured Snapper** with sorrel, celery, clementine and hearts of palm and a stand-out crudo – **Wahoo** – with a spicy buttermilk dressing, jalapeño ferment, sea grapes and Asian pear. Olive oil and citrus braised **Warm Celery Root** will be a delightfully intense starter with crunchy maitake mushroom, alongside a mustard espuma topped with fresh herbs and flower blossoms. Main courses include an **Herb Roasted Wagyu** accompanied by trumpet mushroom, carrot textures, and mustard butter. **Slowly Cooked Snapper** with poblano, cucumber and lime littleneck clams and bitter lettuce "butter". Decadent desserts follow including a **Corn Pavlova** – corn custard topped with white meringue; **Croustillant** – a chocolate layer cake; **Snickerdoodles** – cookies with a gooey chocolate center; and **Stout Cake** accompanied by ginger ice cream.

The bar program is as exceptional as the cuisine with visually inventive cocktails such as the **Desert Daisy** presented in a unique sphere; **Follow the Light** with a web of candied sugar as a garnish; and the **Half Baked** with smoke emitting from a beaker-like glass.

Located on Miami Beach, the Washington Avenue locale was designed by New York-based, **Celano Design Studio**. The design is a mixture of influences with components reflecting the

area's whimsical Art Deco aesthetic, along with 1970's inspired earth tones of rich browns and yellows with rust-colored accents throughout. Contemporary, industrial greys and exposed concrete complete the interior with an atmosphere that is relaxed, yet sophisticated – no white tablecloths. The intimate space seats only **74**, guaranteeing it will be one of the most coveted reservations of the season.

Stubborn Seed is located at **101 Washington Avenue** on Miami Beach. The restaurant is open for **dinner** Sunday through Thursday from 6PM to 11PM; Friday and Saturday from 6PM to midnight; Brunch is served Saturday and Sunday, from 11AM to 3PM. Closed Mondays. Telephone: **(786) 322-5211**; **www.stubbornseed.com**

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About Grove Bay Hospitality Group

Founded in 2010, Grove Bay Hospitality Group owns and operates a number of restaurants throughout South Florida. Based in Miami, Grove Bay aspires to enhance the lives of its guests, employees, communities and investors as a restaurant industry leader by developing innovative, memorable and highly successful restaurant concepts. The men in the mix behind the scenes: Co-CEOs **Francesco Balli** and **Ignacio Garcia-Menocal** and COO **Eddie Acevedo**.

Grove Bay currently owns and operates – **Glass & Vine** with chef/partner Giorgio Rapicavoli; **Big Easy Winebar & Grill** with winemaker/restaurateur Ernie Els and **American Harvest**, a unique farm-to-table fast casual concept with a second South Miami location in development; **Stiltsville Fish Bar** on Miami Beach with chef/partners Jeff McInnis and Janine Booth; and two exciting concepts with Top Chef Jeremy Ford - **Stubborn Seed** and **Afishonado** (coming fall 2018).

For more information, visit **www.grovebaygroup.com**.

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