Private Event

About

Stubborn Seed is the result of pairing unrelenting passion with an unapologetic approach. It aims to unearth cravings of the palate while constructing a reward in each bite. This philosophy takes honest ingredients and elevates them to be splendidly elegant through rigid and persistent execution.

There is an undeniable spirit surrounding the Stubborn Seed that stems from Jeremy Ford. His tenacious demeanor and candor define the cuisine, but his technique boosts it. An exceptional and memorable dining experience is championed above all else.

At the helm is 2022 James Beard Award Semi-Finalist and Bravo's Top Chef Season 13 Winner, Chef Jeremy Ford. In 2022, Stubborn Seed was awarded one Michelin star in the highly coveted inaugural Florida guide.





101 Washing ton Ave Miami Beach, FL 33139 786.322.521 1





RESTAURANT



Chef Jeremy Ford

Chef Jeremy Ford, most famously, won the title of Top Chef on the award winning Bravo television series in 2016. Chef Ford began his career in the culinary industry at 16-years-old as Garde Manger at Matthews, a four diamond Mediterranean style restaurant, where he cultivated the basic skill of mincing vegetables. A year later, he packed up and moved to Los Angeles to work at the world-renowned restaurant L'Orangerie under the helm of Executive Chef Christophe Eme. Not speaking a word of French in an all French kitchen proved an asset as he absorbed skills by watching how the culinary team handled the fine ingredients and filleted their fish with care. He later moved on to work with Master Chef Joachim Splichal at Patina. Jeremy beat out 30 other chefs in a two-day competition to get his Executive Chef position at Matador Room by Jean-Georges.

He is now a James Beard Foundation semi-finalist nominee and Stubborn Seed received one Michelin Star from the highly coveted international restaurant guide.



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PLATES





COCKTAILS



- Cocktail Hour with Open Bar and 2 Passed Appetizers
- 8 Course Family-Style Tasting Menu
- Menu Selections & Pricing are Subject to Change Due To Availability and Seasons
- Appearance for Jeremy Ford is Based on Availability & Season & Will Incur A Fee
- Open Bar Excludes Ultra Premium Liquors
- 50% Deposit is Required Upon Contract Signing and Final Payment is Due 48 Hours in Advance of Event Day



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