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## A New Star for Aruba: Michelin-Starred Chef Jeremy Ford Joining One of the World's Top Hotels to Redefine Caribbean Fine Dining

*A match made in paradise*

EAGLE BEACH, Aruba – April 23, 2025 - For the first time, Aruba will welcome a restaurant led by a Michelin-Starred Chef, right here at one of the world's top hotels, [Bucuti & Tara Beach Resort, Aruba](#). Opening in Summer 2025, [Terra by Jeremy Ford](#) will introduce a bold new era of Caribbean dining. Led by Top Chef winner and the visionary behind Miami's Michelin Two-Star [Stubborn Seed](#), Chef Ford is set to redefine what it means to dine in paradise.

### Two Green Stars Unite to Create a New Culinary Constellation

Chef Jeremy Ford is celebrated for his bold, expressive cuisine, teamed with his unwavering commitment to sustainability. His Miami restaurant, Stubborn Seed, has been honored with both a Michelin Star for culinary excellence and a prestigious Green Star for sustainability, a distinction awarded to restaurants that demonstrate outstanding environmental practices, such as sourcing local ingredients, reducing waste and promoting biodiversity.

Central to Ford's sustainable approach is [Ford's Farm](#), a 5.5-acre organic farm in Homestead, FL. This hands-on venture allows him to cultivate a variety of produce, from vibrant vegetables to aromatic herbs, ensuring a direct connection between the land and the plate. By integrating farm-grown ingredients into his menus, Chef Ford not only guarantees freshness but also embodies a commitment to environmental stewardship and innovation in the culinary world.



This deep-rooted dedication to sustainability and excellence makes the collaboration between Terra by Jeremy Ford and Bucuti & Tara Beach Resort, [the Caribbean's first and only certified carbon-neutral resort](#), and one of [Tripadvisor's Top 25 Best Hotels in the World](#), a true match in paradise. Together, they demonstrate that sustainability and luxury are not mutually exclusive, but rather enhance and elevate

each other. Grounded in shared values, visionary thinking and deep respect for the planet, this partnership represents the new standard of hospitality—one where exceptional experiences go hand in hand with meaningful environmental stewardship.

### **Refined Dining Grounded in Nature**

Terra by Jeremy Ford will be an exclusive, intimate, and elevated fine dining restaurant, featuring a thoughtfully crafted menu of signature dishes, complemented by an optional chef's tasting experience. Each dish will showcase innovative culinary techniques, striking presentations and vibrant flavors inspired by the seasons. Chef Ford carefully selects exceptional ingredients sourced locally in Aruba and from his own organic farm in Florida, delivering freshness and creativity to every plate. With highly personalized service and meticulous attention to detail, Terra promises guests a sophisticated culinary journey where excellence and a genuine respect for nature seamlessly blend into an unforgettable dining experience.

### **Built with the Island, for the Island**

What is most exciting is that Terra is not an imported concept—it's a one-of-a-kind culinary vision being created *with Aruba, for Aruba*, through close partnerships with local chefs, farmers, and artisans. Chef Jeremy Ford is developing this restaurant in collaboration with local partners Maurice and Karim Neme, third-generation hospitality pioneers deeply embedded in Aruba's tourism legacy. The Neme family's longstanding contributions to the island's hospitality and cultural landscape have been instrumental in shaping Aruba's identity as a premier destination. Together, they are crafting a dining experience that not only showcases Ford's Michelin-starred expertise but also genuinely celebrates the island's flavors, culture, community, and environment. Terra will be a tribute to Aruba itself—a dining experience that elevates what is local and authentic while honoring the land and the people who make it possible.

### **Elevating Aruba's Global Culinary Reputation**

Bucuti & Tara Beach Resort has long placed Aruba on the global stage through its renowned hospitality and pioneering sustainability efforts. Now, with the arrival of Terra by Jeremy Ford, that commitment is taken even further, transforming the island into an internationally recognized culinary destination. By merging Bucuti's celebrated legacy with Chef Ford's acclaimed culinary artistry, Terra will amplify Aruba's global culinary reputation, setting a new standard for innovation, excellence and sustainability in fine dining.

To learn more, visit [terraaruba.com](https://terraaruba.com) or [bucuti.com](https://bucuti.com).

### **IMAGES & VIDEOS**

Images located in this [Google Drive Folder](#) and general resort images in [this private media gallery](#).

### **About Bucuti & Tara Beach Resort**

Declared the [first certified CarbonNeutral® hotel in the Caribbean](#) in 2018, Bucuti & Tara Beach Resort is the No. 3 Hotel in the Caribbean and No. 21 Hotel in the World according to Tripadvisor. Aruba's premier adults-only boutique resort is led by celebrated hotelier and environmentalist, Ewald Biemans, who holds many accolades including multiple Hotelier of the Year awards. The resort is nestled on the powdery white sands of Eagle Beach, home to protected sea turtles and named one of the "Dream Beaches of the World." The resort is a Forbes Travel Guide Recommended property.

Home to the Caribbean's Safest, Healthiest Vacation Experience and Aruba's Health & Happiness Code seal, Bucuti has 104 well-appointed guest rooms, suites and penthouses. It offers sunbeds and shade for every guest, freshwater infinity pool, spa, WiFi, and complimentary iPad for use during stay. Award-winning healthy dining is enjoyed at oceanfront Elements, Tara Lounge and private beach dining. Reserved exclusively for guests and their friends, the open-air SandBar offers top-shelf cocktails and live music daily along with the Caribbean's first Healthy Hour. The resort is IGLTA and TAG Approved® as an LGBTQ-friendly hotel. Bucuti & Tara, a worldwide sustainable tourism leader, holds eco-certifications of CarbonNeutral®, LEED Gold, Green Globe Platinum and Travelife Gold and was named the World's Most Sustainable Hotel/Resort in 2016 by Green Globe. The resort exemplifies an all-embracing commitment to the [United Nations Sustainable Development Goals](#) and the United Nations deemed Bucuti & Tara's sustainability program "highly replicable and scalable" for hotels worldwide to emulate.

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