MIAMI TROPIC RESIDENCES: MICHELIN-STAR CHEF JEAN-GEORGES BRINGS LUXURY LIVING TO THE DESIGN DISTRICT

BY HAYLEY DOMIN

Michelin-starred chef Jean-Georges Vongerichten is set to debut his first residential venture with the Miami Tropic Residences in the heart of the city's Design District. Seamlessly blending culinary artistry with luxury living, this exclusive new retreat embodies Miami's tropical elegance and vibrant cultural essence.



A tropical paradise with a diverse culinary scene welcomes a new residential retreat that effortlessly incorporates both. Michelin-star Chef, *Jean-Georges, expands his culinary mastery into the realm of residential lifestyle* through the new **Miami Tropic Residences** in the city's sought after Design District.



Credit: The Boundary

Architectural Delights in Miami's Design District

Incorporating all aspects of Miami's vibrant culture and beautiful landscapes, the Jean-Georges Miami Tropic Residences are designed to instill a sense of relaxation and creativity in its residents. The architecture by **Arquitectonica** and interior design by **Yabu Pushelberg**, open spaces, light, and subdued tones can be found throughout.

The interiors provide a sense of overwhelming calm achieved through scattered greenery, textured fabrics, and natural materials. A unique environment of nature-colored hues, tropical foliage, wood, and stone- the building's lobby is a welcome refuge from the bustle of the city.

With an impressive portfolio of work including the Aman Residences, Tokyo, Edition Hotels in London, Miami, New York, and Jeddah, The Londoner in Leicester Square and La Samaritaine, Paris, among others, there really was no better duo for the job. Yabu and Pushelberg have taken Miami's lush environment and blended it with the city's art and culture-driven urban landscape to make for an extraordinary creation.

"It has been a joyful, collaborative journey working with Terra and Jean-Georges," shared Glenn Pushelberg, co-founder of Yabu Pushelberg. *"Having lived in Miami, we've witnessed the Design District's dynamic transformation firsthand. We are inspired to contribute to this pedestrian-friendly neighborhood with Miami Tropic where the city's lush, tropical environment blends with its vibrant culture,"* added George Yabu, co-founder of Yabu Pushelberg.





Connection to the Surrounding City

With its tropical climate and sandy beaches, the team wanted to ensure residents feel the comforts of being home, yet one with the landscapes of the city. To achieve this, they placed a strong emphasis on light, openness, and spatial design. Floor-to-ceiling glass windows allow light to flood through- making for prime sunrise and sunset viewing. Each residence offers one of two distinct color palettes to reflect each time of day in Miami: dawn and dusk.



Credit: The Boundary

State of the Art Amenities

With a humble upbringing in the outskirts of Strasbourg, France, Jean-Georges' earliest memories are of family and food- so it is only natural to ensure the same is reflected in the Miami Tropic Residences. Working closely with Jean-Georges, Pushelberg crafted the kitchens to be both functional and welcoming, with an expansive kitchen island as the room's focal point for entertaining.

> "Miami Tropic represents a longtime dream of mine to open residences that blend my culinary passions with my interest in creating lifestyle spaces," said Jean-Georges Vongerichten.

Culinary and creativity are key at Miami Tropic Residences. The ground level will house Jean-Georges' ABC Kitchens- a unique concept which blends his popular plant-forward restaurant, Latina Cocina, and ABC Kitchen. To keep with the theme, an indoor-outdoor private dining room and rooftop bar provides alternative spaces for gatherings.

To honor the idea of both indoor and outdoor amenities, residents will have access to ping pong tables, a squash court, and an outdoor theater and kitchen. The wellness offerings include a juice bar, salon, and spa with treatment rooms and cold plunges. The resort-style pool offers private cabanas and landscaped gardens for a moment of relaxation.

The Start of Something New

"We're excited to partner with David Martin and Terra on another joint venture and look forward to aligning our shared vision with Jean-Georges, Yabu Pushelberg and Arquitectonica in bringing this building to life," said Michael Simkins, CEO of Lion Development Group.

Located at 3501 NE 1st Avenue, the 48-story tower is in a prime location along the border of Miami's Design District, close to Wynwood and Midtown. Walkable to luxury retail shops, dining spots, and Miami's art-scene, the Jean-Georges' Miami Tropic Residences is in the heart of all the happenings. The building will include 329 condominium residences and 27,500 square feet of retail at the ground floor. *Douglas Elliman is exclusively handling sales for the project.*



HOT PROPERTY



Off the menu

The first residential concept from a food and beverage powerhouse is coming to Miami

By Robyn A. Friedman

Developers Terra and Lion Development Group have launched sales for Jean-Georges Miami Tropic Residences, a luxury residential development that represents the first foray of Jean-Georges Management, a powerhouse in the food and beverage industry with more than 60 restaurants worldwide, into residential real estate.

Located at 3501 NE First Ave. in Miami, the 48-story tower, designed by Arquitectonica, with interiors by Yabu Pushelberg, will include 329 condominiums and 27,500 square feet of ground-floor retail space.

Residences will come in two different color palettes: dawn, intended to reflect the hues of early morning light, and dusk, designed to evoke tranquility through evening-inspired shades. The kitchens, which will include an expansive island to provide a culinary focal point, will reflect those shades, with dawn-palette kitchens featuring Crema Marfil marble countertops, orange-brown ceramic tile backsplashes, champagne metal accents and Italian wood cabinetry in a beachwood finish, while dusk-palette kitchens will offer Green Diabaz stone countertops, dark-blue ceramic tile backsplashes, rubbed metal accents and cabinetry in a dark finish.

The building will feature over 41,000 square feet of indoor and outdoor amenities, including abc kitchens, a signature Jean-Georges restaurant. There will also be a podcast recording studio, an indoor-outdoor private dining room, a chef's kitchen, a juice bar, salon, spa, an outdoor theater and a resort-style pool with private cabanas.

Groundbreaking is estimated to begin in the summer of 2025, with completion expected in 2027. Pricing starts at $1.2 million.

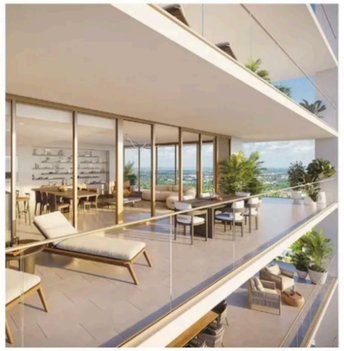
For more information, call 305-902-4950 or visit miamitropic.com.













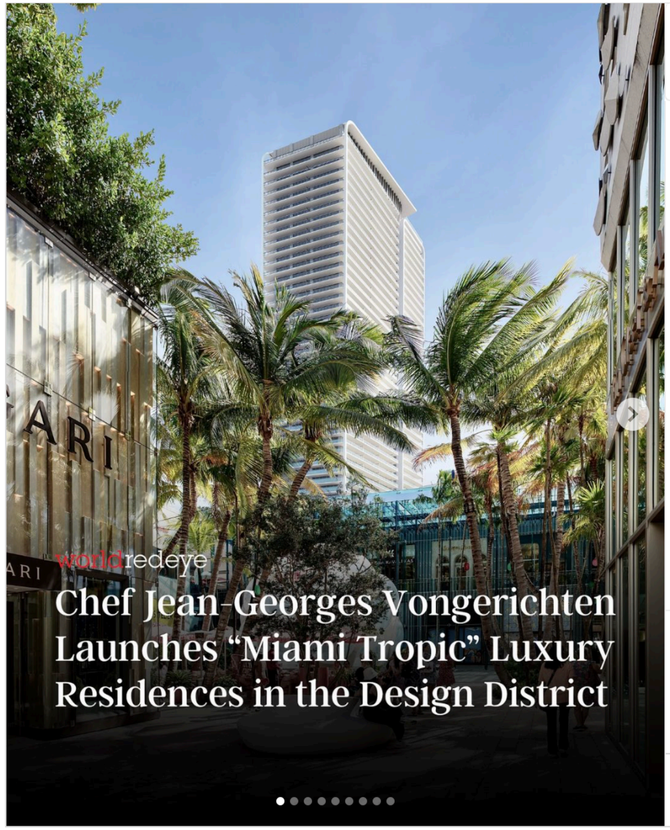
worldredeye Follow Message

9,220 posts **123K** followers **1,450** following

World Red Eye

worldredeye

Entertainment website
Global digital-media agency capturing culture & society.
Founded by Seth Browarnik
Use #WorldRedEye to share your... more
33140
linkin.bio/worldredeye



worldredeye • Follow
Miami Design District

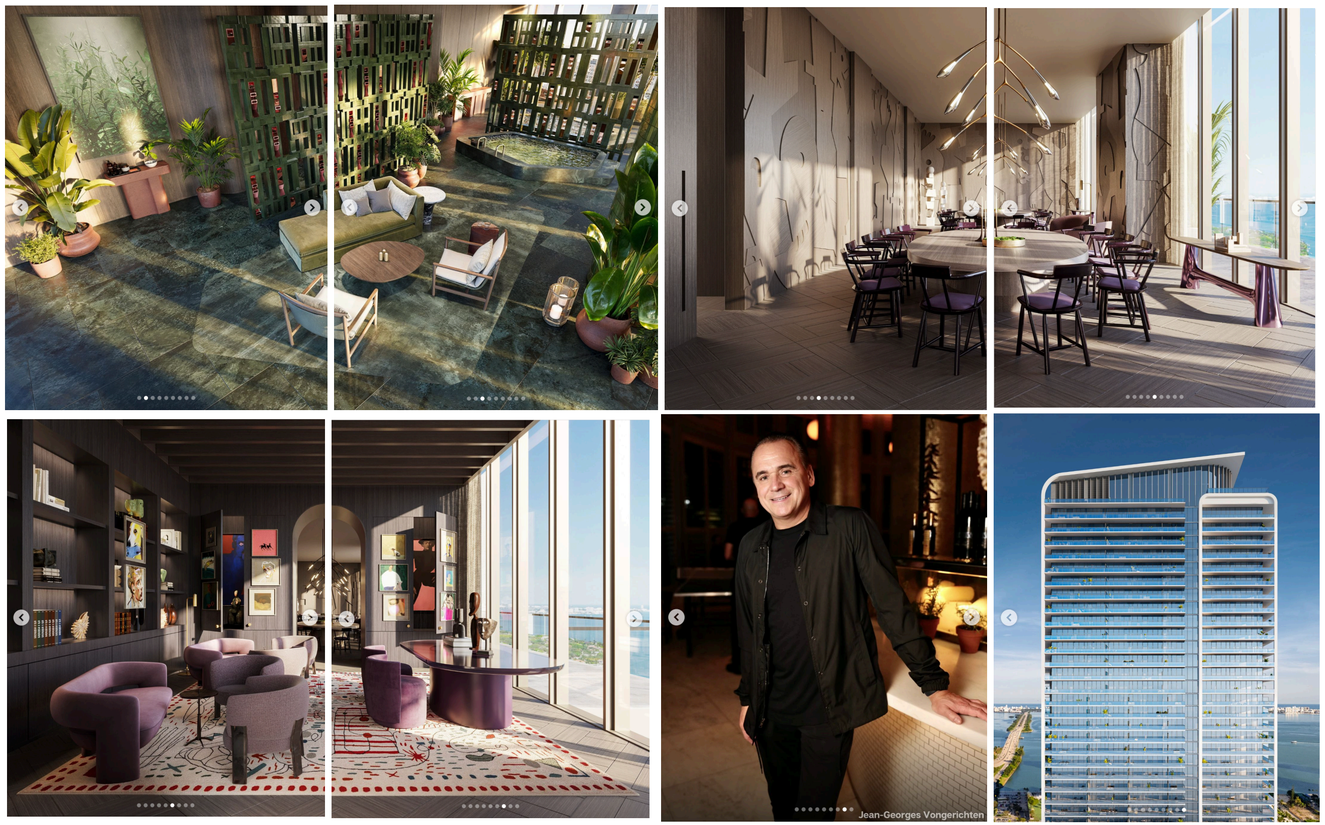
worldredeye Renowned Michelin-star chef Jean-Georges Vongerichten is making his debut in residential real estate with the launch of the Jean-Georges Miami Tropic Residences in the @miamidesigndistrict, in partnership with @terragroupmiami and @liondevelopgrp.

The 48-story tower will feature 329 luxury condos and a curated culinary experience, including Jean-Georges' abc kitchens on the ground floor: A blend of his popular plant-forward restaurant @abcvnyc, Latin concept @abccocina, and @abckitchen.

Designed by Arquitectonica with interiors by Yabu Pushelberg, the

736 likes
October 21

Add a comment... Post





LOCAL CHARACTER

JEAN-GEORGES VONGERICHTEN

As he prepares to debut his first residential project, Jean-Georges Miami Tropic Residences, the culinary titan shares his personal recipe for success.
by PHEBE WAHL



Breakfast: In the summer, a chia bowl with fresh market fruit and in the winter, Kitchari
Wake-Up Time: 8 a.m.
Diet: Anything fresh, local and seasonal–whether it's fish, meat, dairy, vegetables or fruit
Doppelganger: You tell me!
Nemesis: GMO
Escape: Waccabuc
Weakness: Flan
Uniform: All black, unless I'm in my chef whites
Hotel: Le Sirenuse in Italy or Eden Rock in St. Barths
Workout: 3x a week with my personal trainer: weights, weights, weights!
Last Meal: A 16-course omakase sushi meal!
Movie: *Tampopo*
Mentor: Louis Outhier
Neighbors: George Yabu and Glenn Pushelberg
Shoes: Prada
Pet: My daughter's dog, Bambi
Best Advice: Keep it simple but sexy and delicious.
Philanthropy: Food Dreams
Mantra: Season with your senses
Singer: Serge Gainsbourg
TV Show: *Tokyo Diner* on Netflix
App: Instagram and Whatsapp
Car: Mercedes G-Wagon
Cocktail: Negroni
Dinner: Depends on who I'm with and what city I'm in
Soulmate: Herve Descottes or my restaurants
Bedtime: Before midnight
Theme Song To Your Life: "J'aime Le Fille"
View: Hudson River
Weekend Bag: James Perse
Favorite Work Of Art: All of Alexander Calder's creations
Local Haunt: Dante
3 Desert Island Essentials: A knife, a matchbox and a solar phone
Zodiac: Pisces

PHOTO COURTESY OF JEAN-GEORGES MANAGEMENT

MORNINGSTAR

Celebrity chef Jean-Georges dips into luxury real estate with pampering Miami high-rise

Amenities will include a spa, pools, and three of the chef's restaurants

Celebrity chef Jean-Georges is putting down his apron for his next venture as he dives into the world of luxury real estate, with the launch of an opulent Miami high-rise that combines lavish living and fine dining.

The 67-year-old French chef recently opened the doors to his upcoming 48-story Florida residences to New York Post columnist, Jennifer Gould.

Serving as the hospitality brand collaborator, Georges is ensuring that the Sunshine State has its own taste of world-class cuisine and luxury living by giving residents several amenities, including a spa, multiple pools, and three of the chef's restaurants: abc kitchen, abc cocina, and abc v.

Currently undergoing construction, the tower-named Miami Tropic-will specialize in pampering guests.

The legendary chef has played a crucial role in the building's design plans, giving his input on everything from the kitchen layouts to the island configurations, appliances, fixtures, and even storage.

The 48-story building will include a slew of opulent residences, beginning at $1.1 million.

A one-bedroom apartment will cost $1.1 million, a two-bedroom will go for $2.2 million, a three-bedroom will cost $3.3 million, and a four-bedroom will cost guests $4.4 million.

"These homes tell a lot about a person's identity, they invite guests, they share memories with their families so the homes are very important. Having Georges' expertise and not only thinking from a food perspective but also from a service and a lifestyle perspective is a unique offering this place has," said the CEO of development firm Terra, David Martin.

He also noted that the Miami "neighborhood" needed the chef's "time, focus, and love."

Discussing his transition to luxury real estate, the chef branded it a "dream," adding that he wants to "pinch" himself.

More from Realtor.com: Teddi Mellencamp Undergoes Emergency Brain Tumor Surgery-Just Months After Moving Out of $8.5 Million Marital Home Amid Divorce

He pointed out that Miami is a "different lifestyle" than New York, so Miami Tropic would be focusing on vegetables and seafood.

"In Miami's tropical paradise, a residential retreat takes root. At this groundbreaking address, the legendary Jean-Georges expands his mastery of culinary experiences into the realm of residential lifestyle and luxury," notes Terra's description of the development.

"Miami Tropic emerges in an enviable position in the Design District at the epicenter of fashion, art, architecture, retail, and dining. The stunning new tower is a gateway to the community and a destination all its own, where a decadent feast of world-class amenities unfolds on every floor."

More from Realtor.com: A$AP Rocky's Felony Assault Trial Hears Closing Arguments Ahead of Verdict-3 Years After Police Raided Rapper's $4 Million Home

Georges rose through the ranks of the culinary world in 1986, when he took over as an executive chef at Lafayette and earned extreme praise from The New York Times.

He went on to open bistro JoJo in 1991, which was named Best Restaurant of the Year.

Six years later, the chef went on to open the jewel of his career, restaurant Jean-Georges, which was awarded four stars by the New York Times and boasts two Michelin stars.

In 2010, the culinary expert went on to open beloved restaurant abc kitchen.

More from Realtor.com: Inside Oprah Winfrey's Tortured Childhood Homes-and Rise to Real Estate Stardom-as She Opens Up About Traumatic Rift With Her Mom

Blending French, American, and Asian cuisine, Georges has gone on to open restaurants in New York City, Miami, and Tokyo.

When he isn't serving up some of the world's tastiest dishes, the chef is spending his time in one of his three properties.

More from Realtor.com: Pictured: Extravagant $2 Million New Orleans Mansion Where Taylor Swift and Travis Kelce Stayed During Super Bowl Weekend

The culinary pro owns a property in New York City and Westchester County, New York; and in Mougins, France.

Although he spends most of his time in his West Village abode, the chef may have to relocate to be closer to his new Florida venture.

This story originally ran on Realtor.com.

This content was created by MarketWatch, which is operated by Dow Jones & Co. MarketWatch is published independently from Dow Jones Newswires and The Wall Street Journal.

The Secret to Jean-Georges Vongerichten's Success? Knowing What People Want Before They Do

The legendary chef and restaurateur has built an empire by staying ahead of the curve—designing restaurants that feel tailor-made for their neighborhoods, reviving New York's late-night scene, and proving that great dining is as much about place as it is about food.



Jean-Georges. All images courtesy of the chef.

Great restaurants don't just serve food—they tell a story about the place they belong to. No one understands this better than Jean-Georges Vongerichten.

Over the past three decades, the Alsace-born chef has built an empire of restaurants, each shaped by the rhythms of its neighborhood. "You have to be in touch with your zip code," he tells *CULTURED*. This philosophy keeps his menus in constant evolution, from the market-driven plates of ABC Kitchen to the late-night indulgence of Chez Margaux, a new private members' club in the Meatpacking District. Whether reinventing farm-to-table dining or bringing back New York's after-hours scene, Vongerichten isn't just feeding people, but shaping the way they experience the city.

When *CULTURED* caught up with him, he was—predictably—on the move, fueled by a morning pastry tasting at the Tin Building and en route to another kitchen. Over the course of our conversation, he traced his journey from childhood meals in Alsace to the restaurants and hospitality projects that define his name today—and why, even after all these years, he's still finding new ways to feed the world.



Chez Margaux.

Where are you, and what's in your system?

Oh my God. I'm in New York. I woke up this morning and went to the Tin Building, had a coffee, and went up to the 7th floor where they held a pastry tasting. Believe it or not, I tried a cinnamon bun, a cardamom bun, some savory pastries like onion *gruyère*—it tastes like pizza *gruyère*, but for breakfast—a slice of citrus curd tart, a new tarte tatin that we're doing, a passion fruit layer cake, a chocolate caramel brownie, the lemon bun cake, a chestnut cake, and a mandarin cheesecake... I had a bite of *everything*. Now I'm gonna have a sugar rush, so I may talk faster than usual.

Tell me about the food ecosystem you grew up in. I know that your mother and grandmother would cook for the employees of your father's coal business. What kind of eater were you?

Growing up in a house like that where you're cooking for 35 to 40 people every lunch, and 20 for dinner, feels like a mini restaurant at home. It was always big platters of food: a roast chicken with potatoes in the middle of the table, and everybody jumping in. I learned about being timely—in the restaurant business, you have to be; lunch was at 12:30, and if you showed up at 12:40, there was nothing left.

It was mostly a meat diet—sausages, sauerkraut, *spaetzle*, veal, beef. Game in the wintertime, like venison, pheasant. I was not a picky eater because when you have exactly three meals a day, you cannot miss anything. You have some dislikes, but you learn to like it when you're a kid.

Do remember what you disliked?

At the beginning, veal tongue or the innards were not always my favorite, but they became my favorite after. Like the day we had sweetbread or veal tongue with a raifort sauce. Alsace food is very Germanic in a way. There's a potato with every meal. I remember that in the winter, when there was nothing and all the harvest was done, the cellar was full of potatoes—like, tons of potatoes for the next four or five months until the next crop. There were two condiments: mustard [and] all different types of horseradish.



Jean-Georges at The Shinmonzen in Kyoto.

Your first restaurant job was as a teenager with Paul Haeberlin, and the next was working as a cook for the captain of a boat.

My father took over a [heating] business from his grandfather. We were a coal distributor in the little town where I was born, so I was always covered in soot and chalk from head to toe. I was supposed to continue what the family started, but I hated every second of it. So, they sent me to an engineering school when I was 15. They threw me out. I couldn't wait for them to tell my parents, "Your son has to get out of here. He's the worst student we ever had."

For my 16th birthday, my parents took me to a restaurant. We never went to restaurants, because there were too many people in our family. It was a revelation for me. *My God, I didn't know you could make a career out of food.* I think my parents saw that. When the chef came by the table, my father said to him: "My son is good for nothing. Do you need anybody to wash dishes?" And he said, "As a matter of fact, we're looking for an apprentice." That was Haeberlin.

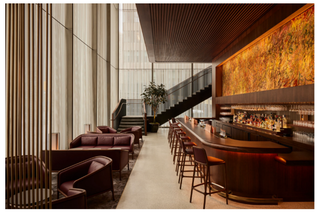
What are some things that you learned from those early experiences that inform to the way you run your restaurants or conceive dishes today?

For the first six months, I worked in pastries. It was very, very useful for me to start in pastry because it's an exact science. Today, all my recipes are to the gram. That's probably part of the success of our company. Everything is very precise, so we can pass on this vinaigrette, this sauce, this condiment, whatever we do. I learned that in the first six months of my career when I was 16.

At the time, serving in the army was mandatory. I needed to get rid of my army years, so I said to my chef, Paul Haeberlin, "What should I do? I wanna travel, I wanna see something." I was very privileged—they made a couple of phone calls, and I ended up on a boat. For one year, I was traveling to Morocco, Portugal, England, and cooking for one captain and two officers. You learn how to drink, or to do nothing. You become a little lazy—I never shot a gun. I mean, you do some training, but it's really a waste of time.

You have dozens of restaurants around the world. How are you able to give each spot a precise DNA while making it feel like it's part of the same family?

You have to be in touch with your zip code. When we opened JoJo, my first restaurant, in '91 on the Upper East Side, there were a lot of people are living there, so it had to be a neighborhood place. The day you have a snowstorm, you want to really take care of the neighborhood. So that's where it usually starts, then everything follows. You have to be friendly enough or high-end if you're in a hotel. It all depends on the location. The last thing I always do is the money. JoJo is a little brownstone, and it looks like a double decker bus. It's very charming, small, and neighborly. Then you go to a place like Four Twenty Five, which is six blocks away on 56th and Park Avenue in the Norman Foster [office tower]. It's a little more high-end, with more businesses around there. You adapt to that zip code. ABC Kitchen was born because we are a block from the Union Square Greenmarket, so it's all vegetable-driven.



Four Twenty Five Bar in New York.

One of your most recent projects is the Miami Tropic, your first luxury residential building. How did you channel the city and adapt to that setting?

[The developer] David Martin called me up, saying, "I want to bring the ABC Kitchen to Miami." I said, "Mmm, sounds good, but I don't need another restaurant. What's the building? A hotel?" He said, "No, it's residential. We're gonna do condos, and we'd love to have ABC and really pamper the guests." I said, "You're gonna use the ABC name to get a bigger price per square foot, so I want to be part of the action." I like to be part of something new. I said, "If you want, I can design the kitchens, I can help with the appliances. I would love to give people a choice to buy glassware, plateware, or stoneware from Japan."

I wanted to even go further. I want to create an app, because for me, it's all about pleasing people. You go to the app, and we can stock the fridge for you. You want a dozen eggs, you want some stone crab, you want some salmon, beef, whatever you like, cooked or uncooked, prepared already or not. When you need some wine, we can stock the wine. Not too crazy prices, we'll align ourselves with Whole Foods or different markets like it. That was the idea, to really go into lifestyle a little bit. Of course, we're gonna have the ABC Kitchen restaurant downstairs...

It's really a sort of holistic treatment in a way.

Yeah! With a juice bar, a spa, a cafe. In the beginning, when I called, they told me, "No, no, we don't do that." Then they called me six months after saying, "We have a deal for you." I said, "OK, let's do this." It's not to sell a dream but just to give people options, because people are constantly asking me in the restaurant, "What's your favorite blender? What's your knife set?" Here, we give an option to people to—if they want—have the best juicer, or just order juice from us and we send it up. People love to be taken care of.



Chez Margaux. On the wall: Serena Nickson, *Iron fist, velvet glove*, 2024.

You recently opened the members' club Chez Margaux in New York as well. What does the rise of the members' club signify in terms of what New Yorkers want from hospitality culture right now?

The pandemic was a setback for everyone on every level. Sometimes, I'd come back from a trip at 10:30 at night, and there would be no place to go to eat. I came to New York for the 24/7. When I was approached about Chez Margaux, my idea was that we need to keep serving people until 2 a.m. New York lost the late nights. Last Saturday night, we had like 30 people eating at 2 a.m. and we closed the place at 4. It's like a nightlife renaissance, and I love it. I think it fits the zip code as well.

You're such an iconic figure in the food world, Jean-Georges. If someone were to direct a biopic of your life, who would you want to play you?

I mean, it has to be an action guy. Not James Bond, but an action guy.

Daniel Craig?

I would love that. We probably are the same height, but he has a little more hair than me.

What else are you working on right now?

We're opening a real Alsace brasserie with my mom's recipes in Tribeca. She will come over for a week to help us, she's 92. I'm actually doing it with Robert De Niro. I feel like people are ready to eat this kind of food. People want the experience. They wanna eat the bone marrow, thy wanna eat the whole legs...

Is there any dish from your childhood that feels especially relevant to you today?

It's called *Baeckeoffe*. It's a clay pot with layers of potato, leeks, and onions. There's three kinds of meat—a little bit of pork, beef, and lamb. You marinate it in wine and herbs, cover the pot, and put it in the oven. It's served either with horseradish or mustard. It's absolutely divine, really homey.

It has the two condiments of your childhood, horseradish and mustard.

At the restaurant, we're gonna put those condiments on the table for people to have, and you know, it'll be fun.

ADPRO

7 Real Estate Trends That You'll See Everywhere in 2025

The showroom model apartment, betting big on community, and the other trends that industry experts expect to define the new year

Branded residences will go even bigger

You barely had to pay attention to the world of real estate to notice a major uptick in branded properties in 2024. The *Elle* brand announced its first-ever branded residence, as did chef Jean-Georges Vongerichten, Italian sports car manufacturer Pagani, and many others. Because there's so much competition in markets like Miami and New York, industry insiders predict that this emphasis on branded projects will only increase in 2025 as developers leverage the power of brand recognition in their favor. "The hyper-competitive real estate market in Miami and beyond demands more than just square footage—it requires a comprehensive narrative of living," says Vertical Developments' CEO Fernando De Nuñez y Lugones. The executive is one of the brains behind Elle Residences Miami and Riva Residenze, a yacht-branded residence. "For passionate brand enthusiasts, these properties represent a unique opportunity to elevate daily living, [and to surround] themselves with a curated experience they've long admired and aspired to embrace."

David Martin, the CEO of Terra, the developer of Jean-Georges Miami Tropic Residences, thinks we'll see more innovation in branded residences going forward. "In 2025, I believe we'll see new iterations of the concept," Martin says. "The developments that differentiate themselves will be those that go beyond a flashy logo and leverage the brand's expertise to offer experiences that are innovative and new for residential buildings."

Aol.

This Michelin-starred chef is the latest figure to lend his famed name to a branded Miami condo tower

NEW YORK POST

BETH LANDMAN

October 21, 2024 at 10:46 AM



Beloved chef Jean-Georges Vongerichten is bringing his scrumptious lifestyle to a new Miami condo tower.

Multi Michelin-starred über-chef Jean-Georges Vongerichten is the latest to lend his famed name to a toothsome new Miami condo tower, The Post can exclusively reveal.

The top toque is teaming up with branded-building gurus Terra and Lion Development to cook up a 48-story structure, at 3501 NE First Ave. in the Design District — with 35 residential floors, containing 329 units.

It's officially dubbed the Jean-Georges Miami Tropic Residences, and it's set to break ground next summer and open its doors in 2027. Pricing will start at $1.6 million, with a menu of penthouses soaring into the eight figures.

Douglas Elliman has been tapped to deep fry the deals.



The building will break ground in the heart of the walkable Design District. The Boundary

Designed by Arquitectonica, the buildings interiors are being plated by Yabu Pushelberg, a firm that has collaborated with Vongerichten on several previous projects.

However, the kitchens are crafted by JGV himself (say the word and he'll curate the contents of your cupboard, too). They're even in conversation with local farmers to create a "vegetable installation."

"This is a premiere for me and the team, an extension of the hospitality we provide," Vongerichten told The Post, noting that he's personally picking everything from the kitchen appliances to the pots and pans. "We are using Gaggenau stoves, the same as in our kitchens in New York, and if you want organic eggs and produce, or super fresh restaurant quality food, we will get it for you."



Arquitectonica has created a deliciously tropical retreat. The Boundary

The building will house five floors of amenities, including a podcast recording studio, a squash court, and, of course, foodie fare, like an indoor-outdoor private dining room, a bar and lounge, and a chef's kitchen.

Work off last night's dinner in the building's two pools, then unwind in its spa with treatment rooms and cold plunges. Downstairs, 27,500 square feet of ground-level retail will include the trilogy of Vongerichten's ABC restaurants: Kitchen, Cocina and V. Naturally, residents will have first dibs on reservations.

While this isn't Terra's first taste of haute-cuisine mixed with condo creme — they're also behind Villa Miami, the new Edgewater residence by Carbone and ZZs-restauranteur Major Food Group — it is their first venture in the Design District.



"Most buildings in Miami tend to be viewing machines of the ocean and city, but walkability is as important today as views," said Terra CEO David Martin. "In this neighborhood you don't need your car, and are able to connect to fitness, wellness, food and beverage, and the lower lobby takes you straight into the Design District."



Yabu Pushelberg, a firm that often collaborates with the famed chef, is designing the interiors. The Boundary

Branded-buildings are now a dime a dozen in Miami, with companies from Bentley to Armani searing their names into facades. But for Vongerichten this is no mere licensing deal. He's such a believer in the product he's whisking up a home for himself in the building.

"I love hotels," he said, "but residences are more personal and you really get to know your customers."

Archinect
News

Arquitectonica, Yabu Pushelberg debut new luxury residential project with celebrity chef Jean-Georges Vongerichten in Miami



Image: The Boundary

Archinect has received a first look at a new 48-story residential design for Miami's Design District from Arquitectonica and Yabu Pushelberg in collaboration with the celebrity chef Jean-Georges Vongerichten.

The Jean-Georges Miami Tropic Residences include 329 condominium residences combined with a 27,500-square-foot ground-floor retail component. Each unit's interior is staged around the culinary experience as was the intent of Vongerichten. Residents can enjoy an in-house podcast recording studio, among other lifestyle amenities amidst a tropical setting beset by native plant species.

It will join other recently announced projects in the area from Kengo Kuma and David Chipperfield upon its opening in 2027.



Image: The Boundary



Image: The Boundary



Image: The Boundary



Image: The Boundary

ARCHITECT

Porche, Versace, and Now ... Food? Fine Dining Brand Enters the Luxury Real Estate Market

Restaurateur Jean-Georges Vongerichten brings his refined culinary instincts to high-end Miami property designed by Arquitectonica and Yabu Pushelberg.



Credit: The Boundary

Luxury brands representing fast cars and high fashion have found success in the real estate market, and now we can add high-end cuisine to the list.

Michelin-starred chef Jean-Georges Vongerichten brings his innovative approach to the culinary arts to Jean-Georges Miami Tropic Residences, a 48-story tower in Miami's Design District. The project, selling condos now, is designed by Arquitectonica, with interiors by Yabu Pushelberg. It blends urban sophistication, tropical living, and, of course, the chef's signature fine dining.

The Jean-Georges Miami Tropic Residences offers more than 41,000 square feet of indoor and outdoor amenities, emphasizing wellness, socializing, and entertainment. The ground floor features Vongerichten's abc Kitchens trilogy: abc Kitchen, Latin-inspired abc cocina, and vegetarian abcV. He has a similar restaurant concept launching in Brooklyn's DUMBO district, which is informing the design of his Miami endeavor.



Credit: The Boundary

"Abc Kitchens in Miami will take inspiration from abc Dumbo and will complement the design of the residences, providing a well-rounded experience for residents and visitors alike," Vongerichten says.

Yabu Pushelberg's design for the project reflects Miami's tropical environment, using lush greenery, natural materials, and playful textures that nod to the surrounding design district. The interior design features two distinct kitchen palettes, "dawn" and "dusk," providing residents with options that reflect the natural beauty of Miami's landscapes. Floor-to-ceiling windows flood the space in natural light, further connecting residents to the vibrant city around them.

Commenting on the connection between high-end culinary experiences and premium residential properties, Glenn Pushelberg, co-founder of Yabu Pushelberg, says "both create a strong sense of place. They are experience-driven, offering the highest level of hospitality service and inspiring a sense of connection."

"Jean-Georges Miami Tropic Residences explores the intersection of joy and refinement in a unique environment that is meant to be imaginative, engaging, reinvigorating, and fun," Pushelberg adds. "From the secret garden and spa treatment rooms to the indoor-outdoor dining room and chef's kitchen, each space is designed to reflect the Jean-Georges brand while feeling like an extension of the resident's home."

The Miami project isn't Yabu Pushelberg's first collaboration with the chef, having worked together on The Fulton by Jean-Georges in New York, among other restaurants.

"The word that best describes working with Jean-Georges is joy; his charisma, wisdom, and constant flow of ideas create an energizing atmosphere," Pushelberg says. "To us, it only made sense to team up with him on a project that's reimagining the future of Miami living, and together, craft an experience that blends our perspectives."



Credit: The Boundary

As with previous projects, Vongerichten was closely involved in the design of Miami Tropic Residences, particularly the residential kitchens—even specifying the location of the kitchen sink, moving it from the island to the back counter to create fluidity and a space to gather.

"The kitchen is a venue dedicated to partnership, whether it's between ingredients, friendships, families, or stories," Pushelberg says. "This philosophy has guided our partnership with Jean-Georges and has driven us to design a one of kind experience at Miami Tropics."

The tower's amenities will also include a podcast studio, rooftop dining, a resort-style pool with private cabanas, and wellness facilities such as a spa and juice bar.

The Jean-Georges brand joins other prominent lifestyle brands to expand into luxury residential developments including Armani (Armani/Casa Residences in Sunny Isles Beach, Fla.), jewelry label Bulgari (with Bulgari Hotels & Resorts in Milan, London, Dubai, and Beijing), Versace (Damac Tower in London and the Aykon Nine Elms project in Dubai), and Porche (Porsche Design Tower also in Sunny Isles Beach, Fla.).

Michelin-Starred Chef Partners With Terra On First Branded Condo Tower

Chef Jean-Georges Vongerichten has launched more than 60 restaurants worldwide. Now, he's planning to add a condo tower to the list.



Courtesy of The Boundary
The planned 48-story Jean-Georges Miami Tropic Residences is planned just south of the Miami Design District.

The chef, whose eponymous restaurant in Manhattan has two Michelin stars, is partnering with Coconut Grove-based Terra Group and Lion Development Group, led by E11even Partners owner Michael Simkins, to build the Jean-Georges Miami Tropic Residences just south of the Miami Design District, according to a release.

The 329-unit, 48-story condo building at 3501 NE First Ave. is slated to break ground next year and be completed in 2027. The tower will include 28K SF of ground-floor commercial space, including a restaurant for Vongerichten's ABC Kitchens brand.

"Miami Tropic represents a longtime dream of mine to open residences that blend my culinary passions with my interest in creating lifestyle spaces," Vongerichten said in a statement.

David Martin's Terra and Lion Development Group brought in local architecture firm Arquitectonica and Yabu Pushelberg, an interior design studio based in New York and Toronto, to design the tower.

Condos will run from one to four bedrooms, in addition to penthouses, and start at $1.6M, a spokesperson for the developers said. Douglas Elliman is handling the tower's sales.

The Jean-Georges Miami Tropic Residences is planned for a 1.6-acre parcel in Midtown Miami, just on the other side of Highway 195 from the Miami Design District. Terra and Lion paid $40.6M for the site last June.

The building is slated to have more than 41K SF of indoor and outdoor amenities with a focus on wellness and entertainment. Amenities include a resort-style pool deck, podcast studio, indoor-outdoor dining room, outdoor theater and kitchen, juice bar, and wellness spa with cold plunges.



Courtesy of The Boundary
The Jean-Georges Miami Tropic Residences was designed by local firm Arquitectonica.

"We're thrilled to be partnering with Jean-Georges and look forward to introducing a first-of-its-kind lifestyle offering," Martin said in a statement. "Miami Tropic residents will enjoy exceptional amenities, design and culinary experiences at their fingertips."

Residences will have floor-to-ceiling windows and a kitchen, designed with input from Vongerichten, that features an island designed to be "a culinary stage as the room's focal point," according to the release. Buyers can choose between a dawn and dusk color palette for their condo's interior.

Branded condos have become popular proposals in the last two years as developers work to differentiate their projects and leverage a brand's image for their marketing. Mercedes-Benz, Elle, Diesel, Dolce & Gabbana and a host of other luxury brands have been tapped to lend their names to towers.

The developers are chasing discerning buyers willing to spend top dollar, frequently in cash, for luxury space in Miami.

In Miami Beach, the average condo and single-family home sale price in the third quarter was $1.9M, according to Douglas Elliman, up 20% year to date even after a wave of pandemic-era migration pushed prices up. The median luxury condo sold for $6.2M, up 23.4% year-over-year.

Despite the rising prices, overall listing inventory was down 8.5% year-over-year, the second consecutive decline.

COMMERCIAL OBSERVER

Chef Jean-Georges Vongerichten-Branded Condos Coming to Miami

Terra and Lion Development's project will feature 329 units and 27,500 SF of retail near the Miami Design District mall



JEAN-GEORGES VONGERICHTEN AND A RENDERING OF THE JEAN-GEORGES MIAMI TROPIC RESIDENCES.

PHOTO: JIM SEWASTYNOWICZ/COMMERCIAL OBSERVER; RENDERING: COURTESY THE BOUNDRY

Celebrity chef **Jean-Georges Vongerichten** is the latest target of Miami's condo-branding craze.

David Martin's **Terra** and **Lion Development Group** have tapped the **Michelin**-starred chef to lend his name for their latest condo project in Miami's Midtown neighborhood, *The New York Post* first reported.

Called **Jean-Georges Miami Tropic Residences**, the development will house 329 units and 27,500 square feet of retail on the ground floor, including Vongerichten's **ABC Kitchen** restaurant, a blend of the chef's concepts in New York.

Douglas Elliman will handle sales for the 48-story project designed by **Arquitectonica**. Last year, the Miami-based development team paid $40 million for the vacant 1.6-acre site at **3501 NE First Avenue**, just south of Interstate 195 and the open-air **Miami Design District** luxury mall.

Vongerichten made a name for himself on the New York dining scene, thanks to restaurants **Jean-Georges** and ABC Kitchen. He now runs an empire of 60 eateries worldwide, including three in Miami Beach, all inside the **Edition** hotel.

Over the past two decades, Miami developers have tapped name brands — including luxury cars, fashion houses, magazines and even a strip club — to sell condos, deals that are typically christened by licensing agreements.

The Miami development marks the French chef's first venture into condo development and at least Terra's third partnership with a food-centric brand.

In the neighboring district of Edgewater, the developer has partnered with **Major Food Group**, the hospitality ground behind celebrity hot spot **Carbone**, to develop a condo tower.

In Coconut Grove, it has developed the **Mr C. Residences**, a brand created by members of the **Cipriani** family.

CoStar™

Why Miami's branded condo scene adds Michelin-starred chef to the mix

Jean-Georges Miami Tropic Residences joins Porsche, Dolce & Gabbana towers luring luxury buyers



Jean-Georges Miami Tropic Residences will be located just a few blocks from the Miami Design District, a walkable neighborhood known for its high-end shopping. (The Boundary)

Miami turned heads when the world's first Porsche-themed condominium tower opened in 2017 — and all the units sold. Ever since, other luxury automakers, Italian fashion houses and hotels have slapped their names on high-end South Florida residences as developers try to add allure.

Now the city is set to be home to the first branded condo from Michelin-starred chef Jean-Georges Vongerichten. While the 60-story Porsche Design Tower wooed luxury buyers with personal car elevators letting residents park in their own garages hundreds of feet in the sky, the Jean-Georges Miami Tropic Residences is also trying to create a pampered atmosphere through its brand, this time with a culinary focus.

"Luxury buyers are attracted to brands that they know and love," said Douglas Rill, a longtime Florida broker at Century 21 America's Choice in West Palm Beach, in an interview. "When you have a brand that's good and has value, it can help you sell anything, including condos."

The 48-story tower at 3501 NE 1st Ave. is steps from Miami's Design District, with its luxury interior design stores and galleries that also appeal to the wealthy buyers who are increasingly purchasing high-end condos in the area. With that growing condo demand, it's no surprise the neighborhood is the site of the first residential project for the chef, who developed his culinary skills over decades running some of the world's most highly rated restaurants.

Developing the new tower alongside Jean-Georges Management are South Florida's Terra and Lion Development Group. Plans for the 329-unit tower include one, two, three and four-bedroom units, and some penthouses. A spokesperson for the developers declined to say how large the units would be. Prices at Jean-Georges Miami Tropic Residences begin at $1.6 million.

The project is expected to be a "first-of-its-kind lifestyle offering" in South Florida that aims to create "a true cosmopolitan experience at the center of Miami's cultural hub," said David Martin, CEO of Terra, in a statement.

The property is planned to be built along the border between Midtown Miami and the Design District.

Lifestyle projects

Condo sales in Miami-Dade County for units priced over $1 million were up 122.2% in August compared to the same time in 2019, according to figures from the Miami Association of Realtors.

In the city's Brickell financial district, German automaker Mercedes-Benz, Italian hospitality company Cipriani and fashion powerhouse Dolce & Gabbana have each given their stamp of approval to brand new luxury condos with their names. And they come with a hefty price: Prices at the Dolce & Gabbana tower begin at $3.5 million.

Branded properties "are built to higher finishes" and the branding component allows the developer to charge more, said Juan Arias, CoStar's director of market analytics, in an email. "Not everyone will be able to say they live in the Dolce & Gabbana tower in Miami, just the select few who are able to buy in."

Meanwhile, just a few blocks away in Downtown, Aston Martin opened its luxurious sail-shaped tower earlier this year after almost a decade in development.

And farther north in Wynwood, the city's arts neighborhood, NoMad Hotels' first residences recently reached a construction milestone. On Biscayne Bay, the island community of North Bay Village is set to receive a new condo bearing the mark of Italian hypercar-maker Pagani, while in Sunny Isles Beach, the team behind the Porsche Design Tower is at it again by aiming for a more luxurious project. The Bentley Residences are under construction with units starting at $5.6 million.

Chef-inspired condos

Jean-Georges Miami Tropic Residences will feature 41,000 square feet of indoor and outdoor amenity spaces. The ground floor is set to include 27,500 square feet of retail space with a restaurant from the chef that blends his different concepts.

In addition to the restaurant, Jean-Georges Miami Tropic Residences will have an indoor-outdoor private dining room, chef's kitchen, bar and lounge, outdoor recreation areas with ping-pong tables and squash court, and a podcast recording studio. A juice bar, salon and spa with treatment rooms and cold plunges are also planned.

Residents at the condo are also planned to have access to gardens, food by Jean-Georges, hospitality services and resort-style offerings.

The tower's interiors were designed by Yabu Pushelberg to cater "to the sophistication and spontaneity of Miami buyers," according to the statement. The units will feature floor-to-ceiling glass windows and kitchens that were made to be both functional and compelling with high-quality finishes, the statement said.



Prices for units at Jean-Georges Miami Tropic Residences begin at $1.6 million. (The Boundary)

Terra and Lion Development Group acquired the plot in Midtown for the project in 2023 for $40.6 million. The group filed plans for the new condo in May. A groundbreaking is anticipated next summer, with an expected completion sometime in 2027, a spokesperson for the developers told CoStar News.

The Miami condo project "represents a longtime dream of mine to open residences that blend my culinary passions with my interest in creating lifestyle spaces," said Jean-Georges in the statement.

Jean-Georges was born in 1957 in Strasbourg, France, and started at 16 at Auberge de l'Ill. Afterwards, he worked at L'Oasis in southern France before working in Asia at the Mandarin Oriental Hotel in Bangkok, Le Meridien Hotel in Singapore, and the Mandarin Hotel in Hong Kong, according to the biography on the chef's website.

Today, the chef is responsible for 27 restaurants throughout the United States with locations in New York, Philadelphia, Miami and Las Vegas. In all, he owns or manages over 60 restaurants globally, with the flagship restaurant, Jean-Georges, in New York City, holding two Michelin stars and considered by some to be among the city's five best French restaurants.

For the record

Jean-Georges Miami Tropic Residences was designed by locally based Arquitectonica. Interior design was led by Yabu Pushelberg. Douglas Elliman is exclusively handling sales for the project.

dezeen



Arquitectonica and Yabu Pushelberg design "fun" residential skyscraper for Miami

Ellen Eberhardt | 20 hours ago | 12 comments

Architecture studio Arquitectonica and interior design studio Yabu Pushelberg have designed a "fun" residential skyscraper in Miami's Design District for French chef Jean-Georges.

The Jean-Georges Miami Tropic Residences will be 48 storeys tall and contain 329 luxury condominiums, as well as amenities such as a podcast-recording studio, bar and lounge, juice bar, spa and outdoor gathering spaces.



Arquitectonica and Yabu Pushelberg have designed a skyscraper for chef Jean-Georges in Miami

The building will also include a Jean-Georges restaurant and retail space at ground level.

Renders show a fin-shaped tower that is wrapped in terraces running around the perimeter of each floor. It sits on a multi-level podium with curved corners that clad in glass and terraces on the opposite side.



The design features a podium covered in greenery

Plants are shown wrapped around the podium.

The building's design is meant to be "imaginative and fun" according to the team, which includes Miami developers Terra and Lion Development Group.



Terraces line the perimeter of each level

"Designed to provide a curated suite of holistic experiences, Jean-Georges Miami Tropic Residences unique environment is meant to be imaginative, engaging, reinvigorating, and fun," said the team.

It will also seek to "blend the urban tapestry" of the surrounding Design District neighbourhood, which is known for its various creative projects spanning architecture, installations and the arts.

"Miami Tropic's architecture by Arquitectonica and interior design by Yabu Pushelberg seamlessly blend the urban tapestry of art and culture to form strong connections between the building and the people who live there," said the team.

Yabu Pushelberg's interior design will incorporate plants, shades of green and wood and stone materials to reflect Miami's tropic climate.



Yabu Pushelberg will reflect Miami's tropical climate in its interiors

"Having lived in Miami, we've witnessed the Design District's dynamic transformation firsthand," said Yabu Pushelberg co-founder George Yabu.

"We are inspired to contribute to this pedestrian-friendly neighborhood with Miami Tropic where the city's lush, tropical environment blends with its vibrant culture."



The studio will use shades of greens

The project is also "sustainably-minded" and will pursue Florida Green Building Design Silver certification.

It is slated for completion in 2027.

Miami has seen several new skyscrapers recently completed and proposed for the city's skyline, including an Aston Martin and Bodas Mian Anger-designed tower shaped like a sail and an "elegant" skyscraper by Foster + Partners.

The images are by The Boundary.

Read more: Architecture | Miami | USA | Skyscrapers | Yabu Pushelberg | Arquitectonica

dezeen

Eight upcoming skyscrapers set to change the Miami skyline



The image is by The Boundary

Jean-Georges Miami Tropic Residences, by Arquitectonica and Yabu Pushelberg

The 48-storey tall Jean-Georges Miami Tropic Residences will be located in the Design District, and, besides luxury condominiums, hold a restaurant by the famous chef.

The building will be clad in terraces that wrap fully around each level and sit on a multi-level podium that is covered in greenery. It's slated for 2027 completion.

Find out more about Jean-Georges Miami Tropic Residences ›

FLORIDA YIMBY

‘Jean-Georges Miami Tropic Residences’ To Offer 329 Luxury Condos At 3501 NE 1st Ave, Miami, FL



Image from Miami Residential

BY: COLT DODD 7:00 AM ON NOVEMBER 5, 2024

Soon, Michelin-Star Chef Jean-Georges Vongerichten may be known for more than innovative cuisine: his name could soon be synonymous with luxury residences. Sales have launched for Jean-Georges Miami Tropic Residences, an upscale high-rise comprising 329 condos, ranging from one-bedroom to four-bedroom floorplans.

Future residents will have access to more than 41,000 square feet of indoor and outdoor amenities, including landscaped gardens, a swimming pool with cabanas, a private rooftop restaurant, and even a podcast recording studio. Even these offerings are just the tip of the iceberg.



The development will measure 48 stories. Image from Miami Condo Investments

The Next Miami reports that the 48-story tower will also feature 27,500 square feet of ground-floor retail, along with Jean-Georges’ abc kitchens. Miami Residential reports that homes currently start at $1.1 million, averaging to about $1,300 a square foot. The source estimates the community’s completion in 2027.

Internationally renowned and Miami-based Arquitectonica is behind the design. Yabu Pushelberg is the interior designer. Of Jean-Georges Miami Tropic Residences’ design, Miami Condo Investments shares: “[T]he interiors are inspired by Miami’s lush tropical environment and the city’s vibrant cultural scene… natural materials, shades of green, and sophisticated textures balance the vibrancy of the Design District with the tranquility of tropical greenery.”

The 329-unit condominium is slated for 3501 NE 1st Ave, Miami, FL, 33137, in Miami-Dade County.

HAUTE RESIDENCE

Jean-Georges Vongerichten Expands His Vision Beyond The Kitchen: A New Residential Experience



Photo Credit: Shutterstock

Jean-Georges Vongerichten, the renowned chef known for redefining fine dining, is embarking on an exciting new venture—this time, it's not another acclaimed restaurant. The celebrated culinary master is partnering with the real estate developer Terra to create his first residential building: the Jean-Georges Miami Tropic Residences. Located near Miami's trendy Design District, this 48-story tower will house 329 condos, 27,500 square feet of ground-floor retail, and, as expected, an innovative culinary focus.

Vongerichten's name has long been synonymous with exceptional dining experiences, but his newest endeavor marries his passion for food with an expansive lifestyle vision. The Miami Tropic Residences will offer homeowners two stunning interior design palettes, both crafted by the distinguished design firm Yabu Pushelberg. The "dawn" palette, with its Crema Marfil marble countertops, Champagne metal accents, and Italian beechwood cabinetry, evokes the freshness of a sunlit morning. The "dusk" palette, meanwhile, brings the richness of the evening, featuring Green Diabaz stone countertops, dark blue tile backsplashes, and dark-finished Italian wood cabinets. Both options place the kitchen at the heart of the home, reflecting Vongerichten's belief in the centrality of the culinary experience.

However, these homes are only the beginning. The true allure of Miami Tropic lies in its 41,000 square feet of amenities, tailored to elevate residents' lifestyles. From an indoor-outdoor private dining room, a rooftop bar, and a chef's kitchen to the exclusive ABC Kitchens—Vongerichten's combination of his plant-forward abcV, Latin-inspired ABC Cocina, and farm-to-table ABC Kitchen—the building promises a culinary experience like no other. Beyond dining, the amenities cater to a broad spectrum of interests: a podcast recording studio for creatives, outdoor sports facilities for athletes, a resort-style pool with private cabanas, and even an outdoor theater.

"Miami Tropic represents a longtime dream of mine to open residences that blend my culinary passions with my interest in creating lifestyle spaces," Vongerichten said. His partnership with developer David Martin and design visionary Yabu Pushelberg brings this vision to life, marking a new chapter in the chef's storied career.

Vongerichten's entry into residential real estate is a natural progression for a chef who has already expanded beyond the kitchen. His upcoming members' club, Chez Margaux in New York City, spans 18,000 square feet and offers a modern French restaurant, lounge, and library, further cementing his influence in the hospitality world. As one of the most powerful figures in fine dining, Vongerichten now seems poised to conquer the real estate world, offering a new kind of luxury living where lifestyle and culinary excellence are woven together seamlessly.

The Jean-Georges Miami Tropic Residences are more than just condos—they represent the culmination of a vision where living well means eating well, relaxing in style, and embracing a holistic lifestyle that only someone like Vongerichten could dream up.

Miami Gets Condo Tower From Arquitectonica And Yabu Pushelberg, And Other News – SURFACE



Arquitectonica and Yabu Pushelberg team up on a tower in Miami's Design District.

Arquitectonica and Yabu Pushelberg are partnering on a 48-story luxury condo tower, Jean-Georges Miami Tropic Residences, in the Miami Design District. The tower will feature 329 condos, a restaurant by chef Jean-Georges Vongerichten, retail shops and amenities such as a spa and podcast studio, all enveloped in greenery and tropical-inspired interiors.

Chef Jean-Georges cooking up branded residences in Miami

November 4, 2024



The 48-story building will sit on the edge of the Design District. Image credit: The Boundary

By LISA POWERS

Miami has a tasty new branded building to look forward to.

The A-List of Travel ®
LUXURY TRAVEL
MAGAZINE

Terra Partners with Jean-Georges Vongerichten For the Michelin-Star Chef's First Residential Building

October 21, 2024



Terra and co-developer Lion Development Group announce the launch of sales for Jean-Georges Miami Tropic Residences. Located at 3501 NE 1st Avenue, the building signifies Jean-Georges' first foray into residential real estate. Designed by Arquitectonica with interiors by internationally acclaimed design studio Yabu Pushelberg, the 48-story tower will include 329 condominium residences and 27,500 square feet of retail at the ground floor. Douglas Elliman is exclusively handling sales for the project.

"We're thrilled to be partnering with Jean-Georges and look forward to introducing a first-of-its-kind lifestyle offering which celebrates the tropical living of South Florida while creating a true cosmopolitan experience at the center of Miami's cultural hub," said David Martin, CEO of Terra. "Miami Tropic residents will enjoy exceptional amenities, design and culinary experiences at their fingertips in addition to walkable, convenient access to Miami's most distinctive and desirable neighborhoods."

Jean-Georges Miami Tropic Residences features over 41,000 square feet of indoor and outdoor amenities thoughtfully designed for wellness, gathering and entertainment. The building's ground floor will house Jean-Georges' abc kitchens, a blend of his popular plant-forward restaurant abcV, Latin concept abc cocina, and abc kitchen. Taste is everything at Miami Tropic, and beyond high-quality craftsmanship and finishes, its future residents will have access to everything from beautifully designed gardens to culinary experiences by Jean-Georges, hospitality-driven services and resort-style offerings.

"Miami Tropic represents a longtime dream of mine to open residences that blend my culinary passions with my interest in creating lifestyle spaces," said Jean-Georges Vongerichten. "We are proud to partner with David Martin on this new venture, whose expertise we value very much, and look forward to collaborating once again with Yabu Pushelberg to bring our first residences to life."

Designed to provide a curated suite of holistic experiences, Jean-Georges Miami Tropic Residences' unique environment is meant to be imaginative, engaging, reinvigorating, and fun. The building's lobby is immersed with tropical foliage while a private drive-up, porte-cochere offers convenient valet parking. Residents will have access to a podcast recording studio, an indoor-outdoor private dining room, a chef's kitchen, bar and lounge, as well as outdoor recreation spaces with ping pong tables and a squash court. The wellness offering includes a juice bar, salon, and spa with treatment rooms and cold plunges. In addition to the restaurant by Jean-Georges, a private dining room and bar on the rooftop provides another ideal environment for entertaining, while the resort-style pool with private cabanas, landscaped gardens, outdoor theater, and outdoor kitchen and lounge provide moments for gathering and connection.

Miami Tropic's architecture by Arquitectonica and interior design by Yabu Pushelberg seamlessly blends the urban tapestry of art and culture to form strong connections between the building and the people who live there. The tower's sustainably-minded architecture (Florida Green Building Design with Silver Certification) features a modern, glass façade with distinct layers and lush landscaping integrated at its base. The interiors, designed by the acclaimed BoF 500 design studio Yabu Pushelberg, offer an overwhelming sense of calm through verdant greenery, textured fabrics and natural materials. Known for their global portfolio of work including the Aman Residences, Tokyo, Edition Hotels in London, Miami, New York, and Jeddah, The Londoner in Leicester Square and La Samaritaine, Paris, among others, George Yabu and Glenn Pushelberg previously collaborated with Jean-Georges to design The Fulton by Jean-Georges in New York City.

"It has been a joyful, collaborative journey working with Terra and Jean-Georges," shared Glenn Pushelberg, co-founder of Yabu Pushelberg. "Having lived in Miami, we've witnessed the Design District's dynamic transformation firsthand. We are inspired to contribute to this pedestrian-friendly neighborhood with Miami Tropic where the city's lush, tropical environment blends with its vibrant culture," added George Yabu, co-founder of Yabu Pushelberg.

Catering to the sophistication and spontaneity of Miami buyers, Yabu Pushelberg's interior design for Jean-Georges Miami Tropic Residences explores the intersection of joy and refinement, redefining luxury living by embracing exuberance and charm. Yabu Pushelberg placed an emphasis on light, openness, and spatial design, reflecting Miami's unique ability to cultivate spaces that are both stimulating and tranquil. The interiors integrate shades of green and natural woods and stones, such as diabase, found in the tropics, similar to how Miami's lush environment effortlessly blends with its art and culture-driven urban landscape. To pay homage to the Design District's dynamic architecture, Yabu Pushelberg incorporated moments of bold, playful texture throughout Miami Tropic's interior spaces and integrated artworks of bold color and adventurous compositions, quietly yet powerfully evoking the lush tropics.

In the residences, floor-to-ceiling glass windows flood with natural light and strengthen residents' connection to the surrounding city. Each home offers one of two distinct color palettes: dawn, reflecting the delicate hues of early morning light, and dusk, evoking tranquility and sophistication through evening-inspired hues. Yabu Pushelberg worked closely with Jean-Georges to ensure the residential kitchens were intentionally crafted to be both functional and compelling with an expansive kitchen island, providing a culinary stage as the room's focal point. The dawn-palette kitchens feature Crema Marfil marble countertops, orange-brown ceramic tile backsplash, warm champagne metal accents, and Italian wood cabinetry in a beachwood finish. The dusk-palette kitchens boast Green Diabaz stone countertops, dark blue ceramic tile backsplash, rubbed metal accents, and Italian wood cabinetry in a dark finish.

"We're excited to partner with David Martin and Terra on another joint venture and look forward to aligning our shared vision with Jean-Georges, Yabu Pushelberg and Arquitectonica in bringing this building to life," said Michael Simkins, CEO of Lion Development Group.

Prominently situated on the border of Miami's Design District in proximity to Wynwood and Midtown, Jean-Georges Miami Tropic Residences will provide future residents convenient, walkable access to luxury retail, dining, art, and culture. These colorful few blocks are accented by the artful storefronts of luxury retailers, eye-catching sculptural and architectural works like Sol Let Witt Sculpture Garden, Fly's Eye Dome, and Daniel Toole's Jade Alley, as well as immersive cultural experiences such as the Institute of Contemporary Art and BlackTower Gallery. The Design District is also a short walk to multiple parks and playgrounds, many of them bayfront, including Paraiso Park Paraiso, Martell Park, Roberto Clemente Park, Stearns Park and Albert Pallot Park.

Terra Partners with Jean-Georges Vongerichten for His First Residential Project: Jean-Georges Miami Tropic Residences

With sales officially launched, Jean-Georges Miami Tropic Residences promises to be one of the most coveted luxury residential offerings in Miami, delivering an unmatched blend of fine dining, wellness, and artful living in the heart of the city.



In an exciting new venture, Terra and co-developer Lion Development Group have announced the launch of sales for Jean-Georges Miami Tropic Residences, located at 3501 NE 1st Avenue in Miami's vibrant Design District. This project marks the Michelin-starred chef Jean-Georges Vongerichten's entry into the residential real estate sector, making it his first luxury residential offering. With architecture by Arquitectonica and interiors by renowned design studio Yabu Pushelberg, the 48-story tower will bring a mix of luxury living, world-class culinary experiences, and a bold design aesthetic to the heart of Miami. Sales will be exclusively handled by Douglas Elliman.

The Jean-Georges Miami Tropic Residences will offer 329 condominium residences along with 27,500 square feet of retail on the ground floor, featuring a blend of Jean-Georges' popular restaurant concepts. Residents will enjoy unparalleled access to luxury dining with the building's ground-floor restaurant, abc kitchens—a blend of abcV, abc cocina, and abc kitchen—delivering plant-forward and Latin-infused culinary experiences.

Beyond dining, the building offers an extraordinary array of over 41,000 square feet of indoor and outdoor amenities, including wellness spaces, entertainment rooms, and thoughtfully designed gathering areas. From a podcast recording studio to private dining rooms and chef's kitchens, the building brings together hospitality-driven services with resort-style leisure options. The rooftop features an additional private dining room and bar, perfect for entertaining, while the outdoor pool with private cabanas, landscaped gardens, and an outdoor kitchen provides a luxurious setting for relaxation.

Designed by Yabu Pushelberg, the interiors are inspired by Miami's lush tropical environment and the city's vibrant cultural scene. The renowned design duo, who have a portfolio that includes Aman Residences in Tokyo and Edition Hotels globally, previously worked with Jean-Georges on The Fulton in New York. For Miami Tropic, their design integrates natural materials, shades of green, and sophisticated textures that balance the vibrancy of the Design District with the tranquility of tropical greenery.

Each residence features floor-to-ceiling windows, providing panoramic views and a seamless connection to the city. Two distinct kitchen designs reflect Miami's natural beauty—"dawn" and "dusk"—with warm, inviting palettes crafted to enhance the culinary experience, a tribute to Jean-Georges' own involvement in the design process.

The tower's modern glass façade is punctuated by lush landscaping, creating a seamless transition between the natural and urban environments. The architecture, designed by Arquitectonica, is sustainably minded, achieving Florida Green Building Design Silver Certification. From bold structural design to eco-conscious details, Jean-Georges Miami Tropic Residences embodies both luxury and responsibility.

Situated in the heart of the Design District, residents will enjoy walkable access to Miami's top luxury retail, art galleries, and cultural experiences. The district is home to renowned sculptures and architectural works, such as the Sol LeWitt Sculpture Garden and Fly's Eye Dome, as well as cultural landmarks like the Institute of Contemporary Art. With Wynwood and Midtown just steps away, residents can immerse themselves in the vibrant lifestyle Miami is known for.





msn

This Michelin-starred chef is the latest figure to lend his famed name to a branded Miami condo tower

Story by Beth Landman • 1w • 2 min read

Multi Michelin-starred über-chef Jean-Georges Vongerichten is the latest to lend his famed name to a toothsome new Miami condo tower, The Post can exclusively reveal.

The top toque is teaming up with branded-building gurus Terra and Lion Development to cook up a 48-story structure, at 3501 NE First Ave. in the Design District — with 35 residential floors, containing 329 units.

It's officially dubbed the Jean-Georges Miami Tropic Residences, and it's set to break ground next summer and open its doors in 2027. Pricing will start at $1.6 million, with a menu of penthouses soaring into the eight figures.

Douglas Elliman has been tapped to deep fry the deals.



The building will break ground in the heart of the walkable Design District. The Boundary

Designed by Arquitectonica, the buildings interiors are being plated by Yabu Pushelberg, a firm that has collaborated with Vongerichten on several previous projects.

However, the kitchens are crafted by JGV himself (say the word and he'll curate the contents of your cupboard, too). They're even in conversation with local farmers to create a "vegetable installation."

"This is a premiere for me and the team, an extension of the hospitality we provide,'' Vongerichten told The Post, noting that he's personally picking everything from the kitchen appliances to the pots and pans. "We are using Gaggenau stoves, the same as in our kitchens in New York, and if you want organic eggs and produce, or super fresh restaurant quality food, we will get it for you."



Arquitectonica has created a deliciously tropical retreat. The Boundary

The building will house five floors of amenities, including a podcast recording studio, a squash court, and, of course, foodie fare, like an indoor-outdoor private dining room, a bar and lounge, and a chef's kitchen.

Work off last night's dinner in the building's two pools, then unwind in its spa with treatment rooms and cold plunges. Downstairs, 27,500 square feet of ground-level retail will include the trilogy of Vongerichten's ABC restaurants: Kitchen, Cocina and V. Naturally, residents will have first dibs on reservations.

While this isn't Terra's first taste of haute-cuisine mixed with condo creme — they're also behind Villa Miami, the new Edgewater residence by Carbone and ZZs-restauranteur Major Food Group — it is their first venture in the Design District.



Foodies will eat up the private dining spaces. The Boundary

"Most buildings in Miami tend to be viewing machines of the ocean and city, but walkability is as important today as views,'' said Terra CEO David Martin. "In this neighborhood you don't need your car, and are able to connect to fitness, wellness, food and beverage, and the lower lobby takes you straight into the Design District.''



Yabu Pushelberg, a firm that often collaborates with the famed chef, is designing the interiors. The Boundary

Branded-buildings are now a dime a dozen in Miami, with companies from Bentley to Armani searing their names into facades. But for Vongerichten this is no mere licensing deal. He's such a believer in the product he's whisking up a home for himself in the building.

"I love hotels," he said, "but residences are more personal and you really get to know your customers."

Porche, Versace, and Now ... Food? Fine Dining Brand Enters the Luxury Real Estate Market

Restaurateur Jean-Georges Vongerichten brings his refined culinary instincts to high-end Miami property designed by Arquitectonica and Yabu Pushelberg.



Credit: The Boundary

Luxury brands representing fast cars and high fashion have found success in the real estate market, and now we can add high-end cuisine to the list.

Michelin-starred chef Jean-Georges Vongerichten brings his innovative approach to the culinary arts to Jean-Georges Miami Tropic Residences, a 48-story tower in Miami's Design District. The project, selling condos now, is designed by Arquitectonica, with interiors by Yabu Pushelberg. It blends urban sophistication, tropical living, and, of course, the chef's signature fine dining.

The Jean-Georges Miami Tropic Residences offers more than 41,000 square feet of indoor and outdoor amenities, emphasizing wellness, socializing, and entertainment. The ground floor features Vongerichten's abc Kitchens trilogy: abc Kitchen, Latin-inspired abc cocina, and vegetarian abcV. He has a similar restaurant concept launching in Brooklyn's DUMBO district, which is informing the design of his Miami endeavor.



Credit: The Boundary

"Abc Kitchens in Miami will take inspiration from abc Dumbo and will complement the design of the residences, providing a well-rounded experience for residents and visitors alike," Vongerichten says.

Yabu Pushelberg's design for the project reflects Miami's tropical environment, using lush greenery, natural materials, and playful textures that nod to the surrounding design district. The interior design features two distinct kitchen palettes, "dawn" and "dusk," providing residents with options that reflect the natural beauty of Miami's landscapes. Floor-to-ceiling windows flood the space in natural light, further connecting residents to the vibrant city around them.

Commenting on the connection between high-end culinary experiences and premium residential properties, Glenn Pushelberg, co-founder of Yabu Pushelberg, says "both create a strong sense of place. They are experience-driven, offering the highest level of hospitality service and inspiring a sense of connection."

"Jean-Georges Miami Tropic Residences explores the intersection of joy and refinement in a unique environment that is meant to be imaginative, engaging, reinvigorating, and fun," Pushelberg adds. "From the secret garden and spa treatment rooms to the indoor-outdoor dining room and chef's kitchen, each space is designed to reflect the Jean-Georges brand while feeling like an extension of the resident's home."

The Miami project isn't Yabu Pushelberg's first collaboration with the chef, having worked together on The Fulton by Jean-Georges in New York, among other restaurants.

"The word that best describes working with Jean-Georges is joy; his charisma, wisdom, and constant flow of ideas create an energizing atmosphere," Pushelberg says. "To us, it only made sense to team up with him on a project that's reimagining the future of Miami living, and together, craft an experience that blends our perspectives."



Credit: The Boundary

As with previous projects, Vongerichten was closely involved in the design of Miami Tropic Residences, particularly the residential kitchens—even specifying the location of the kitchen sink, moving it from the island to the back counter to create fluidity and a space to gather.

"The kitchen is a venue dedicated to partnership, whether it's between ingredients, friendships, families, or stories," Pushelberg says. "This philosophy has guided our partnership with Jean-Georges and has driven us to design a one of kind experience at Miami Tropics."

The tower's amenities will also include a podcast studio, rooftop dining, a resort-style pool with private cabanas, and wellness facilities such as a spa and juice bar.

The Jean-Georges brand joins other prominent lifestyle brands to expand into luxury residential developments including Armani (Armani/Casa Residences in Sunny Isles Beach, Fla.), jewelry label Bulgari (with Bulgari Hotels & Resorts in Milan, London, Dubai, and Beijing), Versace (Damac Tower in London and the Aykon Nine Elms project in Dubai), and Porche (Porsche Design Tower also in Sunny Isles Beach, Fla.).

NEW YORK POST

REAL ESTATE EXCLUSIVE

This Michelin-starred chef is the latest figure to lend his famed name to a branded Miami condo tower

By Beth Landman
Published Oct. 21, 2024, 10:46 a.m. ET

Comments



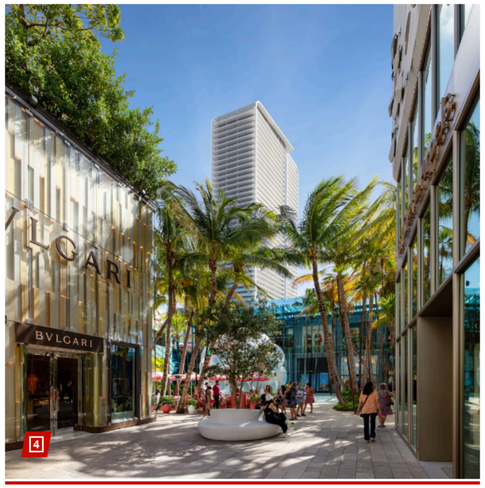
Beloved chef Jean-Georges Vongerichten is bringing his scrumptious lifestyle to a new Miami condo tower.
Tamara Beckwith; The Boundary

Multi Michelin-starred über-chef Jean-Georges Vongerichten is the latest to lend his famed name to a toothsome new Miami condo tower, The Post can exclusively reveal.

The top toque is teaming up with branded-building gurus Terra and Lion Development to cook up a 48-story structure, at 3501 NE First Ave. in the Design District — with 35 residential floors, containing 329 units.

It's officially dubbed the Jean-Georges Miami Tropic Residences, and it's set to break ground next summer and open its doors in 2027. Pricing will start at $1.6 million, with a menu of penthouses soaring into the eight figures.

Douglas Elliman has been tapped to deep fry the deals.



The building will break ground in the heart of the walkable Design District.
The Boundary

Designed by Arquitectonica, the buildings interiors are being plated by Yabu Pushelberg, a firm that has collaborated with Vongerichten on several previous projects.

However, the kitchens are crafted by JGV himself (say the word and he'll curate the contents of your cupboard, too). They're even in conversation with local farmers to create a "vegetable installation."

"This is a premiere for me and the team, an extension of the hospitality we provide," Vongerichten told The Post, noting that he's personally picking everything from the kitchen appliances to the pots and pans. "We are using Gaggenau stoves, the same as in our kitchens in New York, and if you want organic eggs and produce, or super fresh restaurant quality food, we will get it for you."

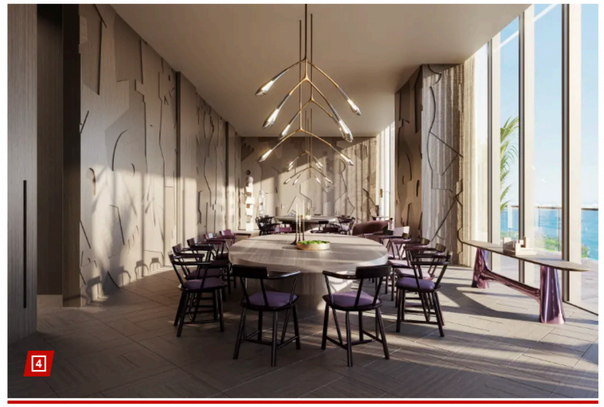


Arquitectonica has created a deliciously tropical retreat.
The Boundary

The building will house five floors of amenities, including a podcast recording studio, a squash court, and, of course, foodie fare, like an indoor-outdoor private dining room, a bar and lounge, and a chef's kitchen.

Work off last night's dinner in the building's two pools, then unwind in its spa with treatment rooms and cold plunges. Downstairs, 27,500 square feet of ground-level retail will include the trilogy of Vongerichten's ABC restaurants: Kitchen, Cocina and V. Naturally, residents will have first dibs on reservations.

While this isn't Terra's first taste of haute-cuisine mixed with condo creme — they're also behind Villa Miami, the new Edgewater residence by Carbone and ZZs-restauranteur Major Food Group — it is their first venture in the Design District.



Foodies will eat up the private dining spaces.
The Boundary

"Most buildings in Miami tend to be viewing machines of the ocean and city, but walkability is as important today as views," said Terra CEO David Martin. "In this neighborhood you don't need your car, and are able to connect to fitness, wellness, food and beverage, and the lower lobby takes you straight into the Design District."



Yabu Pushelberg, a firm that often collaborates with the famed chef, is designing the interiors.
The Boundary

Branded-buildings are now a dime a dozen in Miami, with companies from Bentley to Armani searing their names into facades. But for Vongerichten this is no mere licensing deal. He's such a believer in the product he's whisking up a home for himself in the building.

"I love hotels," he said, "but residences are more personal and you really get to know your customers."

NEW YORK POST

Miami luxury condos turn to branding deals with top chefs to attract buyers

Miami developers have expanded the branding of their luxury condos from high-end cars and famous designers to include world-class chefs, and even posh wellness centers, to lure buyers, Side Dish has learned

The city's booming skyline, which features residential towers named for Porsche and Bentley as well as Armani/Casa, will soon be joined by a 48-story luxury building bearing the name of Michelin-starred chef Jean-Georges Vongerichten.

Jean-Georges Miami Tropic Residences, slated to open in 2027 in the Design District, will offer condos starting at $1.6 million and feature the French legend's renowned ABC Kitchen trilogy– ABCV, ABC Cucina and ABC Kitchen.



Jean-Georges Miami Tropic Residences, slated to open in 2027 in the Design District, will offer condos starting at $1.6 million.

The Boundary

While the restaurants will be open to the public, well-heeled residents can expect finely appointed apartments, Vongerichten has designed the kitchens — from the appliances to the pots and pans. He can even stock your fridge before you land.

"A chef understands all the details that create quality, such as texture and color, so it's natural for a chef to bring their experience into lifestyle," Vongerichten told Side Dish during a recent visit to the Sunshine State.

The property, with the motto "taste is everything, will be launched in partnership with developer David Martin of Terra and Lion Development.

Before teaming with Vongerichten, Martin launched the Carbone residences, as Side Dish previously reported, in partnership with Carbone's parent company, Major Food Group, and fellow developer One Thousand Group.

The 58-story, steel-and-glass Carbone tower, known as Villa Miami, leans on celebrity chef Mario Carbone, who has also designed the kitchens and can stock the fridges and bars.



While the restaurants will be open to the public, well-heeled residents can expect finely appointed apartments, Jean - Georegs Vongerichten has designed the kitchens.

The Boundary



Jean-Georges Vongerichten and developer David Martin.

Benjamin Salesse

The Cipriani brand is also well represented with Mr. C and the Cipriani Residences.

Bringing in big-name restaurant brands to boost condo sales is nothing new. In New York, developers anchor elite buildings with private restaurants run by the likes of Daniel Boulud, and Vongerichten, who helms the kitchen at the exclusive 220 Central Park South on Billionaires' Row.

In Miami, however, partnering with chefs, restaurants and wellness centers has become the latest evolution in the residential branding revolution.

This week, Martin will also launch The Well Coconut Grove Miami, Side Dish can reveal exclusively. The tower follows last December's debut of The Well Bay Harbor Island which also features commercial space — some of which was recently leased by Tom Brady for his family office.



The posh wellness center at Miami Tropic Residences.

The Boundary

An exclusive wellness club that features nutrition and medical programs, fitness classes and the latest in longevity spa treatments, the Well boasts celebrity clients including Brady, Emma Roberts,Gwyneth Paltrow, Reese Witherspoon, Priyanka Chopra and Nick Jonas.

"I think the big idea is to create environments that enhance peoples' lives," Martin told Side Dish.

"When we start out with an idea or project, we are trying to figure out how people can improve their lives. We try to go through pretty specific processes to understand who is the owner we are designing for — with demographics and psychographics and the data informs our decisions about who our partners are."



Martin will also launch The Well Coconut Grove Miami that features an exclusive wellness club that features nutrition and medical programs, fitness classes and the latest in longevity spa treatments.

The Well Coconut Grove

The health spa was co-founded by Rebecca Parekh, Sarrah Hallock and Kane Sarhan, who opened The Well New York near Union Square in 2019. Membership prices for classes start at $350 a month.

"So many people who come to the club in New York said they wanted to live here," said Sarhan, adding that expanding from private clubs to residences was a natural extension of the brand.

"Wellness Is a macro trend. Everyone with money is interested in longevity, fitness and weight loss. That's what they are spending their dollars on."

The new, eight-story Coconut Grove residence will also include a full market, along with 'on demand' juice and snack programs, family meal prep services, and a cafe and restaurant in the building, Sarhan said.



"I think the big idea is to create environments that enhance peoples' lives," Martin told Side Dish.

The Well Coconut Grove

The Well also has doctors and nutritionists, along with spa treatments focusing on health, like infrared saunas, cold plunges, hyperbaric oxygen therapy, PLT light beds, and more.

Buyers can also customize wellness rooms in their homes, and the kitchens come with a "healthy butler pantry," with "healthy cooking machinery, so cooking at home is easy," Sarhan said.

At Coconut Grove, 20% of the 200 units sold during the first 48 hours, Sarhan said, and they have deals to develop new branded residences in Mexico, London and Texas:

"When I look at the sub market, whether it is Coconut Grove or Bay Harbor, it is for intellectual communities of empty nesters moving from homes to buildings because they want services," Martin added.

The chef behind NYC celeb hot spot Chez Margaux sets his sights on a luxury building in Miami's Design District with 'hotel quality service'



Chef Jean-Georges Vongerichten believes it's important to connect with community.
Mike Vitelli/BFA.com/Shutterstock

Chef Jean-Georges Vongrerichten is grateful for his A-list celeb clientele — but locals take top billing at his restaurants.

"Priority [in hospitality] is taking care of your zip code. It's very important to connect with your zip code. If there's bad weather or something, you want your local customer to come in," he told Page Six ahead of Art Basel Miami Beach.

His latest project, Jean-Georges Miami Tropic Residences, is a new luxury building in Miami's Design District.



Jean-Georges longtime pal Martha Stewart celebrated her 100th book at his restaurant Four Twenty Five.
Getty Images for NYCWFF

Vongrerichten has been in the restaurant business for over half a century. But the new development is the Michelin star chef's first foray into real estate.

The endeavor came about after David Martin, CEO of top Florida development firm Terra, reached out with the idea. "I said, 'Do I need another restaurant?' So, we started talking," Vongrerichten said.

The conversations led to Vongrerichten developing the "Jean-Georges living experience" that "is almost like living in an apartment building with hotel quality service on every level," he said.



Vongerichten is developing Jean-Georges Miami Tropic Residences, a luxury residential building in Miami.
The Boundary



Jean-Georges says his apartment building will provide "hotel quality services on every level."
The Boundary

For example, if it's a second or third residence, "You're traveling from somewhere and we can fill up your fridge before you arrive. You can arrive to a dozen stone crab in your fridge and champagne on ice," he told us.

"It's about having a great life. Work hard, go home and be pampered. We propose things. It's not a necessity, it's more of an amenity than anything else… my life is pampering people, and doing that in a building of this quality is amazing."

Vongrerichten told us it will be another two to three years before the building is complete, but they're already getting buzz.



Jean-Georges hosted a launch party at building's sales gallery during Art Basel.
Mike Vitelli/BFA.com/Shutterstock

Cultured editor-in-chief Sarah Harrelson moderated a discussion with Vongerichten, Martin, Gleen Pushelberg, George Yabu and Bernardo Fort-Brescia at the sales gallery for the building last week.

In the meantime, Vongerichten is continuing to do what he does best. "I'm still excited about [my restaurants]. I still wake up in the morning and run to work," he told us.

Vongerichten's private NYC supper club, Chez Margaux, has been flooded with celebs like Gigi Hadid, Bradley Cooper and Kate Hudson.

He told us, "I don't even know how they found out about the place. It's just magic!" he said.



Taylor Swift is one of many celebs who have frequented Jean-Georges' newly opened Chez Margaux.
T.JACKSON / BACKGRID



Jean-Georges says the food business still excites him, despite his new real estate venture.
Getty Images for Madison Square Park Conservancy

More celebs have flocked there since including Taylor Swift, who has spent two evenings at the exclusive Meatpacking spot.

And while he's excited about its opening, he's ready to sprinkle his magic on his new residential building in Miami.

"[The neighborhood is] the action of Miami, where people want to live. The funkiness is there. The art is there. Everything is good!" he said.

PA
PARAMETRIC ARCHITECTURE



Arquitectonica And Yabu Pushelberg To Design First-Ever Residential Building For Michelin-Star Chef

The Jean-Georges Miami Tropic Residences represent the first-ever residential building for Michelin-Star Chef Jean-Georges Vongerichten, merging his culinary artistry with luxurious living.



Sales have officially launched for the Jean-Georges Miami Tropic Residences, a partnership between Terra and co-developer Lion Development Group. The 48-story residential tower marks the first-ever residential building for Michelin-star chef Jean-Georges Vongerichten. The building, designed by renowned architecture firm Arquitectonica with interiors by the acclaimed design studio Yabu Pushelberg, will feature 329 condominium residences and about 2,500 square meters of retail space on the ground floor.

“Miami Tropic represents a longtime dream of mine to open residences that blend my culinary passions with my interest in creating lifestyle spaces,” said Jean-Georges Vongerichten. “We are proud to partner with David Martin on this new venture, whose expertise we value very much, and look forward to collaborating once again with Yabu Pushelberg to bring our first residences to life.”



David Martin, the Chief Executive Officer of Terra, addressed the project as the amalgamation of tropical Miami with urbane sophistication. “Miami Tropic Residences provide an unbeatable amenity set for residents, beautifully designed, and gastronomically displayed in the heart of Miami’s cultural epicenters. With its premier location offering walking-distance proximity to leading neighborhoods like Wynwood and Midtown, the city’s next residents will enjoy a lifestyle that intertwines convenience, art, culture, and cosmo-living.

“We’re thrilled to be partnering with Jean-Georges and look forward to introducing a first-of-its-kind lifestyle offering which celebrates the tropical living of South Florida while creating a true cosmopolitan experience at the center of Miami’s cultural hub,” said David Martin, CEO of Terra. “Miami Tropic residents will enjoy exceptional amenities, design and culinary experiences at their fingertips in addition to walkable, convenient access to Miami’s most distinctive and desirable neighborhoods.”

Interior And Exterior Amenities



The building will be complete with over 3,800 square meters of interior and exterior amenities focused on wellness, socializing, and entertainment. Primary attractions will include abc kitchens by Jean-Georges, a combination of his two award-winning plant-based restaurant concepts. In addition to the high level of craftsmanship and finishes, the property offers resort services, gardens beautifully landscaped, and spaces to relax or entertain in privacy or with friends in vibrant style.

“It has been a joyful, collaborative journey working with Terra and Jean-Georges,” shared Glenn Pushelberg, co-founder of Yabu Pushelberg. “Having lived in Miami, we’ve witnessed the Design District’s dynamic transformation firsthand. We are inspired to contribute to this pedestrian-friendly neighborhood with Miami Tropic where the city’s lush, tropical environment blends with its vibrant culture,” added George Yabu, co-founder of Yabu Pushelberg.

Arquitectonica’s architecture, in tandem with Yabu Pushelberg’s interior design, fuses the kinetic energy of urban sophistication with the serenity of tropical natural beauty. The building’s sustainable design incorporates lush landscaping, while the focus of the interiors is on natural materials, rich textures, and playful touches of bold color. Large floor-to-ceiling windows flood each residence with natural light, and each feels organically linked to the outdoors. Situated in the heart of the Design District, residences stay plugged into the latest in luxury retail, dining, and cultural attractions-the perfect place to call home for anyone who desires the ultimate in Miami living.

PROFILEmiami
Your Guide To Miami Real Estate



TERRA AND LION DEVELOPMENT GROUP LAUNCH SALES FOR JEAN-GEORGES MIAMI TROPIC RESIDENCES, MICHELIN-STAR CHEF'S FIRST RESIDENTIAL BUILDING

October 22, 2024

Co-developers Terra, led by David Martin, and Lion Development Group, led by Michael Simkins, have launched of sales for Jean-Georges Miami Tropic Residences. Located at 3501 NE 1st Avenue, at the nexus of Miami Design District and Midtown Miami, the building signifies Jean-Georges Vongerichten' first foray into residential real estate. Designed by Arquitectonica with interiors by internationally acclaimed design studio Yabu Pushelberg, the 48-story tower will include 329 condominium residences and 27,500 square feet of retail at the ground floor. Douglas Elliman is exclusively handling sales for the project.

"We're thrilled to be partnering with Jean-Georges and look forward to introducing a first-of-its-kind lifestyle offering which celebrates the tropical living of South Florida while creating a true cosmopolitan experience at the center of Miami's cultural hub," said David Martin, CEO of Terra. "Miami Tropic residents will enjoy exceptional amenities, design and culinary experiences at their fingertips in addition to walkable, convenient access to Miami's most distinctive and desirable neighborhoods."

Jean-Georges Miami Tropic Residences features over 41,000 square feet of indoor and outdoor amenities thoughtfully designed for wellness, gathering and entertainment. The building's ground floor will house Jean-Georges' abc kitchens, a blend of his popular plant-forward restaurant abcV, Latin concept abc cocina, and abc kitchen. Taste is everything at Miami Tropic, and beyond high-quality craftsmanship and finishes, its future residents will have access to everything from beautifully designed gardens to culinary experiences by Jean-Georges, hospitality-driven services and resort-style offerings.

"Miami Tropic represents a longtime dream of mine to open residences that blend my culinary passions with my interest in creating lifestyle spaces," said Jean-Georges Vongerichten. "We are proud to partner with David Martin on this new venture, whose expertise we value very much, and look forward to collaborating once again with Yabu Pushelberg to bring our first residences to life."



Designed to provide a curated suite of holistic experiences, Jean-Georges Miami Tropic Residences' unique environment is meant to be imaginative, engaging, reinvigorating, and fun. The building's lobby is immersed with tropical foliage while a private drive-up, porte-cochere offers convenient valet parking. Residents will have access to a podcast recording studio, an indoor-outdoor private dining room, a chef's kitchen, bar and lounge, as well as outdoor recreation spaces with ping pong tables and a squash court. The wellness offering includes a juice bar, salon, and spa with treatment rooms and cold plunges. In addition to the restaurant by Jean-Georges, a private dining room and bar on the rooftop provides another ideal environment for entertaining, while the resort-style pool with private cabanas, landscaped gardens, outdoor theater, and outdoor kitchen and lounge provide moments for gathering and connection.

Miami Tropic's architecture by Arquitectonica and interior design by Yabu Pushelberg seamlessly blends the urban tapestry of art and culture to form strong connections between the building and the people who live there. The tower's sustainably-minded architecture (Florida Green Building Design with Silver Certification) features a modern, glass façade with distinct layers and lush landscaping integrated at its base. The interiors, designed by the acclaimed BoF 500 design studio Yabu Pushelberg, offer an overwhelming sense of calm through verdant greenery, textured fabrics and natural materials. Known for their global portfolio of work including the Aman Residences, Tokyo, Edition Hotels in London, Miami, New York, and Jeddah, The Londoner in Leicester Square and La Samaritaine, Paris, among others, George Yabu and Glenn Pushelberg previously collaborated with Jean-Georges to design The Fulton by Jean-Georges in New York City.



"It has been a joyful, collaborative journey working with Terra and Jean-Georges," shared Glenn Pushelberg, co-founder of Yabu Pushelberg. "Having lived in Miami, we've witnessed the Design District's dynamic transformation firsthand. We are inspired to contribute to this pedestrian-friendly neighborhood with Miami Tropic where the city's lush, tropical environment blends with its vibrant culture," added George Yabu, co-founder of Yabu Pushelberg.

Catering to the sophistication and spontaneity of Miami buyers, Yabu Pushelberg's interior design for Jean-Georges Miami Tropic Residences explores the intersection of joy and refinement, redefining luxury living by embracing exuberance and charm. Yabu Pushelberg placed an emphasis on light, openness, and spatial design, reflecting Miami's unique ability to cultivate spaces that are both stimulating and tranquil. The interiors integrate shades of green and natural woods and stones, such as diabase, found in the tropics, similar to how Miami's lush environment effortlessly blends with its art and culture-driven urban landscape. To pay homage to the Design District's dynamic architecture, Yabu Pushelberg incorporated moments of bold, playful texture throughout Miami Tropic's interior spaces and integrated artworks of bold color and adventurous compositions, quietly yet powerfully evoking the lush tropics.



In the residences, floor-to-ceiling glass windows flood with natural light and strengthen residents' connection to the surrounding city. Each home offers one of two distinct color palettes: dawn, reflecting the delicate hues of early morning light, and dusk, evoking tranquility and sophistication through evening-inspired hues. Yabu Pushelberg worked closely with Jean-Georges to ensure the residential kitchens were intentionally crafted to be both functional and compelling with an expansive kitchen island, providing a culinary stage as the room's focal point. The dawn-palette kitchens feature Crema Marfil marble countertops, orange-brown ceramic tile backsplash, warm champagne metal accents, and Italian wood cabinetry in a beachwood finish. The dusk-palette kitchens boast Green Diabaz stone countertops, dark blue ceramic tile backsplash, rubbed metal accents, and Italian wood cabinetry in a dark finish.

"We're excited to partner with David Martin and Terra on another joint venture and look forward to aligning our shared vision with Jean-Georges, Yabu Pushelberg and Arquitectonica in bringing this building to life. At Lion Development Group we specialize in world-class, community-based development projects such as Jean-Georges Miami Tropic Residences, blending hospitality, entertainment, technology, culture and the arts," said Michael Simkins, CEO of Lion Development Group.

Prominently situated on the border of Miami's Design District in proximity to Wynwood and Midtown, Jean-Georges Miami Tropic Residences will provide future residents convenient, walkable access to luxury retail, dining, art, and culture. These colorful few blocks are accented by the artful storefronts of luxury retailers, eye-catching sculptural and architectural works like Sol Let Witt Sculpture Garden, Fly's Eye Dome, and Daniel Toole's Jade Alley, as well as immersive cultural experiences such as the Institute of Contemporary Art and BlackTower Gallery. The Design District is also a short walk to multiple parks and playgrounds, many of them bayfront, including Paraiso Park Paraiso, Martell Park, Roberto Clemente Park, Stearns Park and Albert Pallot Park.



Renderings via The Boundary

Robb Report

Delicious Digs? Jean-Georges Vongerichten Is Opening a Residential Building in Miami

The famed chef is expanding his reach to a condo tower that emphasizes entertaining.



The Boundary

Jean-Georges Vongerichten is cooking up something new—and it's not another restaurant.

The celebrated chef is partnering with the developer Terra on his very first residential building. Jean-Georges Miami Tropic Residences, located near the Florida city's Design District, will be a 48-story tower with 329 condos and 27,500 square feet of ground-floor retail—plus a strong focus on the culinary aspects, of course.

The residences themselves come in two different color palettes: the early-morning dawn and the evening-inspired dusk, both dreamt up by the design firm Yabu Pushelberg. Using the kitchen as a focal point, the former palette comes across in Crema Marfil marble countertops, orange-brown tile backsplash, Champagne metal accents, and Italian beachwood cabinets. The latter, meanwhile, is expressed in Green Diabaz stone countertops, dark-blue tile backsplash, rubbed metal accents, and dark-finished Italian wood cabinets.



The formal dining room
The Boundary

If you become a Miami Tropic resident, you'll likely be spending the most time in your home, but it's the building amenities that really make the property shine. The 41,000 square feet of indoor and outdoor amenities naturally center around entertaining: There's an indoor-outdoor private dining room, a chef's kitchen, a bar and lounge, and a private dining room and bar on the rooftop. Downstairs, Vongerichten will open ABC Kitchens, a combo of his plant-forward abcV, the Latin ABC Cocina, and ABC Kitchen.

Even if you don't consider yourself a gourmand, the building will have something for you. Creatives can take advantage of the podcast recording studio, while athletes can use the outdoor recreation spaces, including ping-pong tables and a squash court. You can opt to spend a relaxing day at the spa—cold plunges included—or take in the Miami weather by the resort-style pool, with private cabanas and an outdoor theater to boot.



The exterior of the building
The Boundary

"Miami Tropic represents a longtime dream of mine to open residences that blend my culinary passions with my interest in creating lifestyle spaces," Vongerichten said in a statement. "We are proud to partner with David Martin on this new venture, whose expertise we value very much, and look forward to collaborating once again with Yabu Pushelberg to bring our first residences to life."

While Miami Tropic is Vongerichten's first foray into the residential space, the chef has already expanded his empire outside of the kitchen. Notably, he's opening the members' club Chez Margaux in New York City, an 18,00-square-foot space with a modern French restaurant, a lounge, a library, and more. Considered one of the most powerful people in the world of fine dining, Vongerichten may soon be conquering the realm of real estate, too.

SOUTH FLORIDA AGENT MAGAZINE

Sales begin at Jean-Georges Miami Tropic Residences

by John Yellig November 14, 2024



The 48-story tower was designed by Arquitectonica. Courtesy of The Boundary.

Sales recently began at Michelin-Star chef Jean-Georges Vongerichten's Miami Tropic Residences, a 48-story residential tower in Miami's Design District.

A joint-venture by developers Terra and Lion Development Group, the 329-condominium building is Vongerichten's first residential real estate project. Arquitectonica is the architect, Yabu Pushelberg is the interior designer, and Douglas Elliman is handling sales.

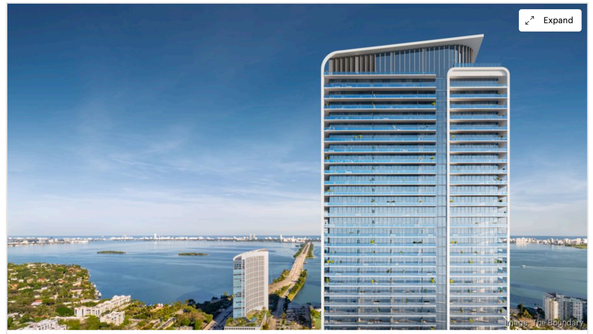
The development will have 27,500 square feet of ground-floor retail, including Vongerichten's abc kitchens, which represents a blend of his "plant-forward" restaurant abcV, Latin concept abc cocina and abc kitchen.

There will be over 41,000 square feet of indoor and outdoor amenities. Outside offerings include a resort-style pool with cabanas, landscaped gardens, theater, kitchen and recreation areas with ping pong and squash. Inside, residents will have access to a-podcast recording studio, chef's kitchen, bar and lounge, juice bar, salon and spa.

"Miami Tropic represents a longtime dream of mine to open residences that blend my culinary passions with my interest in creating lifestyle spaces," Vongerichten said. "We are proud to partner with [Terra CEO] David Martin on this new venture, whose expertise we value very much, and look forward to collaborating once again with Yabu Pushelberg to bring our first residences to life."

SOUTH FLORIDA BUSINESS JOURNAL

Sales launch for Michelin chef-inspired condo in Miami (Photos)



The Jean-Georges Miami Tropic Residences are planned at 3501 N.E. 1st Ave. Expand to read more
THE BOUNDARY
1 OF 5



The exterior of the Jean-Georges Miami Tropic Residences. Expand to read more
THE BOUNDARY
2 OF 5



The spa at the Jean-Georges Miami Tropic Residences. Expand to read more
THE BOUNDARY
3 OF 5



A dining room at the Jean-Georges Miami Tropic Residences. Expand to read more
THE BOUNDARY
4 OF 5



Terra has proposed the Jean-Georges Miami Tropic Residences. Expand to read more
THE BOUNDARY
5 OF 5

Terra, led by David Martin, and Lion Development Group, led by Michael Simkins, launched sales of a Miami condo branded by Michelin-Star chef Jean-Georges Vongerichten.

Many developers in Miami have promoted branding for their condos, including luxury automobiles, hotels, fashion labels and designers. Chefs and restaurant brands are another popular theme. These brands create an image for the building and foreshadow the lifestyle that buyers will enjoy there.

> **Trending:** Property management giant unveils regional office in Broward (Photos)

The Jean-Georges Miami Tropic Residences would rise 48 stories on the 1.6-acre site at 3501 N.E. First Ave., which is between Midtown Miami and the Miami Design District. It will feature 329 condos and 27,500 square feet of ground-floor commercial space. Jean-Georges' ABC Kitchen would be among the restaurants on the ground floor.

Prices start at $1.6 million. The developer said units would range from one to four bedrooms, plus a few penthouses, but it didn't have a breakdown by square footage.

"We're thrilled to be partnering with Jean-Georges and look forward to introducing a first-of-its-kind lifestyle offering which celebrates the tropical living of South Florida while creating a true cosmopolitan experience at the center of Miami's cultural hub," Martin stated. "Miami Tropic residents will enjoy exceptional amenities, design and culinary experiences at their fingertips in addition to walkable, convenient access to Miami's most distinctive and desirable neighborhoods."

The condo would include 41,000 square feet of indoor and outdoor amenities, including a private dining room with a chef's kitchen, a bar/lounge, ping pong tables, a squash court, a juice bar, a salon, a spa, a podcast studio, a summer kitchen, an outdoor theater and a rooftop pool.

Miami-based Arquitectonica is the architect of the project and Yabu Pushelberg is the interior designer.

"Miami Tropic represents a longtime dream of mine to open residences that blend my culinary passions with my interest in creating lifestyle spaces," Vongerichten stated.

Douglas Elliman is handling sales for the developer. It hopes to break ground in summer 2025.

The developers acquired the vacant property for $40.6 million in 2023 and filed development plans in May.

Spot On Florida

Yes, chef: Terra, Lion Development launch sales of Jean-Georges condo tower

You May Like

French chef Jean-Georges Vongerichten is looking to cash in on Miami's branded condo boom. The Michelin-starred chef is working with David Martin's Terra and Michael Simkins' Lion Development Group on Vongerichten's first residential project, according to a press release. The developers...

Miami Gets a Condo Tower from Arquitectonica and Yabu Pushelberg, and Other News

Plus, Museum of West African Art Institute celebrates a milestone opening, and KidSuper unveils another collaboration.



A rendering of the forthcoming Jean-Georges Miami Tropic Residences. Credit: The Boundary

Arquitectonica and Yabu Pushelberg team up on a tower in the Miami Design District.

Arquitectonica and Yabu Pushelberg are partnering up on a 48-story luxury condo tower, the Jean-Georges Miami Tropic Residences, in the Miami Design District. The tower will feature 329 condos, a restaurant by chef Jean-Georges Vongerichten, retail, and amenities like a spa and podcast studio, all wrapped in greenery and tropical-inspired interiors.

the PRNet

A Celebration of Michelin-Star Chef Jean-Georges' First Building | Jean-Georges Miami Tropic Residences | , Miami, FL



Bernardo Fort-Brescia

Innovative real estate developer Terra kicked off Art Basel Miami Beach with a launch party for Jean-Georges Miami Tropic Residences. The event took place in Miami's Design District in the project's recently completed sales gallery. To celebrate the building and Miami culture, CULTURED Magazine's Editor-in-Chief Sarah Harrleson moderated an engaging discussion on framing gastronomy through the lens of art and design. Panelists included Terra CEO David Martin, Michelin-Star chef Jean-Georges Vongerichten, George Yabu and Glenn Pushelberg of Yabu Pushelberg (the interior designer for Jean-Georges Miami Tropic Residences), and Bernardo Fort-Brescia of Arquitectonica (the architect for the building).

After the thoughtful discussion, guests of the private launch party mingled in the sales gallery and its two outdoor spaces and enjoyed cocktails and delicious hors d'oeuvres that offered a preview of this future building's culinary lifestyle.

Image credit: Mike Vitelli/BFA

THE REAL DEAL
REAL ESTATE NEWS

The Weekly Dirt: Miami River developers tap Alan Faena's star power

440-unit development gets a fresh start with branding, sales launch

The announcement is another sign that branded residences continue to proliferate. Also last week, David Martin and Michael Simkins revealed they are working with French Michelin-starred chef Jean-Georges Vongerichten on a 48-story, 320-unit tower planned for Midtown Miami. That will be called Jean-Georges Miami Tropic Residences.

While Faena has branded developments before, it's less common for a person to be the brand. We're used to hospitality, automotive and other luxury companies working with developers. I'm curious how both the Faena and Jean-Georges projects will fare amid the sea of thousands of branded condos.

Terra, Lion & Michelin-Star Chef Jean-Georges Unveil Luxe Residences in Miami's Design District

Gourmet excellence and luxury living fuse at the recently launched **Jean-Georges Miami Tropic Residences**, the first residential real estate venture by Michelin-star chef **Jean-Georges Vongerichten**. Located in the Miami Design District, the 48-story, 329-unit tower promises an immersive lifestyle experience for residents, blending culinary artistry with world-class amenities. The project, **co-developed by Terra and Lion Development Group**, was **designed by the renowned Arquitectonica, with BoF 500 design studio Yabu Pushelberg** curating the interiors.

Jean-Georges Miami Tropic Residences is more than a luxury condominium; it's a culinary and lifestyle destination. **The 27,500 square feet of ground floor space will feature Jean-Georges' unique abc kitchens concept**, drawing from his popular abcV, abc cocina, and abc kitchen restaurants. The building offers over 41,000 square feet of amenities, including a wellness center, rooftop pool, private dining rooms, and entertainment spaces.

“We’re thrilled to be partnering with Jean-Georges and bringing a one-of-a-kind lifestyle offering to Miami,” said David Martin, CEO of Terra.

“Miami Tropic represents a longtime dream of mine to open residences that blend my culinary passions with my interest in creating lifestyle spaces,” said Jean-Georges Vongerichten.

"We're excited to partner with David Martin and Terra on another joint venture and look forward to aligning our shared vision with Jean-Georges, Yabu Pushelberg and Arquitectonica in bringing this building to life," said Michael Simkins, CEO of Lion Development Group.

The interior design embodies the tropical and cultural vibrancy of Miami. Each residence features floor-to-ceiling glass windows with two color palette options—dawn and dusk—each thoughtfully designed to reflect Miami’s natural landscape. Kitchen designs were carefully curated to be both functional and compelling with an expansive kitchen island, providing a culinary stage as the room’s focal point.



Spa (Credit: The Boundary)

Expected to redefine residential luxury in Miami’s Design District, Miami Tropic Residences promises residents walkable access to the area’s unique retail, art, culture, and dining scenes, alongside Jean-Georges’ signature lifestyle. Sales for the residences are exclusively managed by Douglas Elliman.



Formal Dining Room (Credit: The Boundary)



Archive Room (Credit: The Boundary)

yahoo!life

Delicious Digs? Jean-Georges Vongerichten Is Opening a Residential Building in Miami



Jean-Georges Vongerichten is cooking up something new—and it's not another restaurant.

The celebrated chef is partnering with the developer Terra on his very first residential building. Jean-Georges Miami Tropic Residences, located near the Florida city's Design District, will be a 48-story tower with 329 condos and 27,500 square feet of ground-floor retail—plus a strong focus on the culinary aspects, of course.

The residences themselves come in two different color palettes: the early-morning dawn and the evening-inspired dusk, both dreamt up by the design firm Yabu Pushelberg. Using the kitchen as a focal point, the former palette comes across in Crema Marfil marble countertops, orange-brown tile backsplash, Champagne metal accents, and Italian beachwood cabinets. The latter, meanwhile, is expressed in Green Diabaz stone countertops, dark-blue tile backsplash, rubbed metal accents, and dark-finished Italian wood cabinets.



The formal dining room

If you become a Miami Tropic resident, you'll likely be spending the most time in your home, but it's the building amenities that really make the property shine. The 41,000 square feet of indoor and outdoor amenities naturally center around entertaining: There's an indoor-outdoor private dining room, a chef's kitchen, a bar and lounge, and a private dining room and bar on the rooftop. Downstairs, Vongerichten will open ABC Kitchens, a combo of his plant-forward abcV, the Latin ABC Cocina, and ABC Kitchen.

Even if you don't consider yourself a gourmand, the building will have something for you. Creatives can take advantage of the podcast recording studio, while athletes can use the outdoor recreation spaces, including ping-pong tables and a squash court. You can opt to spend a relaxing day at the spa—cold plunges included—or take in the Miami weather by the resort-style pool, with private cabanas and an outdoor theater to boot.



The exterior of the building

"Miami Tropic represents a longtime dream of mine to open residences that blend my culinary passions with my interest in creating lifestyle spaces," Vongerichten said in a statement. "We are proud to partner with David Martin on this new venture, whose expertise we value very much, and look forward to collaborating once again with Yabu Pushelberg to bring our first residences to life."

While Miami Tropic is Vongerichten's first foray into the residential space, the chef has already expanded his empire outside of the kitchen. Notably, he's opening the members' club Chez Margaux in New York City, an 18,00-square-foot space with a modern French restaurant, a lounge, a library, and more. Considered one of the most powerful people in the world of fine dining, Vongerichten may soon be conquering the realm of real estate, too.