

EAT LOCAL

SUM of its Parts

THE CHEF BEHIND DRIFTWOOD RESTAURANT PRAISES THE LOCAL PURVEYORS WHO HELP MAKE HIS FOOD SING

BY MARY MURRAY

» Every chef knows that you can't have a great dish with subpar ingredients. That's why Jimmy Everett of **Driftwood** in Boynton Beach shapes his menus around the produce, meat, fish, and more that he sources from regional purveyors. But for Everett—a fine-dining veteran who honed his craft in New York City, Hong Kong, and LA—the relationships are just as important as the products. “All of our local purveyors are the fuel for our creative processes,” he says. “We only work with people who share the same level of passion, dedication, respect, and pride for what they do.” Here, he spotlights a few of his favorite companies and what they excel in. (driftwoodboynton.com)



» Kai-Kai Farm, Indiantown

Everett describes Kai-Kai as “the workhorse of our local farms” and shout outs their “large quantities of beautiful artisanal produce.” Highlights include various varieties of beans, tomatoes, root vegetables, brassicas, peppers, eggplants, herbs, and hard-to-find produce like celtuce. (kaikaiifarm.com)

» Bare Roots Organics, Jupiter Farms

Amazing lettuces and leafy greens are on tap at Bare Roots. “They are a self-sustaining aquaponic farm with a consistent year-round supply of lettuces and leafy greens,” Everett says. “South Florida summers are almost impossible to grow in, but they manage to do it—and do it very well.” (barerootsorganics.com)

» Holman's Harvest, Loxahatchee Groves

This family-owned and -operated farm cuts no corners, says Everett. Items he often picks up include pasture-raised eggs, chicken, and beef plus vegetables, greens and microgreens, herbs, and tropical fruits. “They have been a part of the Driftwood family since we opened and have been a huge inspiration for our evolving menu throughout the years.” (holmansharvest.com)

» Gratitude Garden Farm, Loxahatchee

This is the spot for “all sorts of awesome mushrooms,” Everett says, plus “some of the rarest varieties of turmeric and ginger in the world. [Because they are available year-round,] you will always see their mushrooms on our menu. They also grow varieties of



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medicinal mushrooms and vegetables that have had a significant impact on my own personal wellness over the years.” (gratitudegardenfarm.com)

» Goin' Off Seafood, Fort Lauderdale

“I've been working with them for about 10 years now for a very good reason,” says Everett. “I've never had the same level of trust with another seafood purveyor. It's always whole fish, as fresh as you could get, and handled the way I would [handle it] myself.” (facebook.com/goinoffenterprisesinc)

» Quincey Cattle Company, Chiefland

Everett sources grass-fed and grain-finished beef from Quincey, whose products include Prime cuts, ground beef blends, and great sausages and hot dogs, he explains. “We discuss available options every harvest, which allows us to always serve the best possible beef product even through the constant ups and downs of the beef market.” (quinceycattle.com)



COURTESY OF DRIFTWOOD

CLOCKWISE FROM ABOVE: CHEF JIMMY EVERETT; BARE ROOTS HARVEST SALAD; LOCAL AMBERJACK WITH A KAI-KAI FARM BEET AND CITRUS SALAD; QUINCEY CATTLE NEW YORK STRIP.