

# ONE OCEAN

REMINGTON

## **Executive Chef Ted Peters Stirs Up Something Exceptional at Azurée**

*Cuisine Inspired By The First Coast*

**Atlantic Beach, FL** - Executive Chef Ted Peters has achieved a distinguished career working at some of the finest restaurants in Europe and the United States. He has brought his culinary expertise to One Ocean™ Resort Hotel & Spa in Atlantic Beach, where he creates an intuitive dining experience for his guests that explores the North Florida region and offers innovative, well-balanced and flavorful choices.

With 17 years of experience in the fine dining industry, Chef Peters is a gourmet-cuisine veteran of international repute. He has made a name for himself hosting renowned wine festivals, appearing on distinguished committees and judging panels, as well as immersing himself in local charities.

His experience includes serving as the executive chef at Caneel Bay Resort in St. John, United States Virgin Islands. Most recently, he held the position of executive chef at Acqualina, Rosewood's first U.S. resort, located in Sunny Isles, Fla. Prior to the property's opening, Peters worked at Rosewood's flagship property in Dallas, Texas, The Mansion on Turtle Creek, developing Acqualina's highly acclaimed menu concepts.

Peters honed his culinary talents early in his career at top-tier hotels and resorts such as The Ritz-Carlton Hotels in Boston & Amelia Island, both Five-Star properties. He also spent a significant amount of time in Europe cooking at the iconic Savoy Hotel in London, as well as the prestigious Auberge de l'Abbaye in Beaumont En Auge, France.

While residing in South Florida, he attained great success as the chef de cuisine for The Gaucho Room at the Loews Miami Beach Hotel, where he earned the restaurant a Four-Star and Four-Diamond rating, and was then promoted to executive sous chef of the resort.

Chef Peters holds a Bachelor of Science degree in Food Service Management, as well as an Associate of Occupational Studies degree from Johnson & Wales University in Providence, R.I.

Under the direction of Chef Peters, One Ocean's signature restaurant, Azurea, has quickly become a "must experience" destination for discerning diners. Located on the beach, the restaurant showcases Florida's First Coast cuisine with an eclectic tribute to the flavors of Europe, the Caribbean, and the Americas. The menu changes each season, representing the latest trends and the finest ingredients. Also available at Azurea is the "Adventurous Palate" - a culinary journey, customized to each guest's preferences, and personally prepared by Ted Peters, and his team of sous chefs. The experience includes perfectly paired wine selections for each course.

In addition to Azurea, Peters oversees all food & beverage outlets at the resort including meetings and special events catering, and the specialized spa menu. He also manages the more casual fare found at the Pool Bar & Grill, and the Lobby Bar & Lounge.