



Best restaurants in Jacksonville, FL: Azurea at One Ocean Resort

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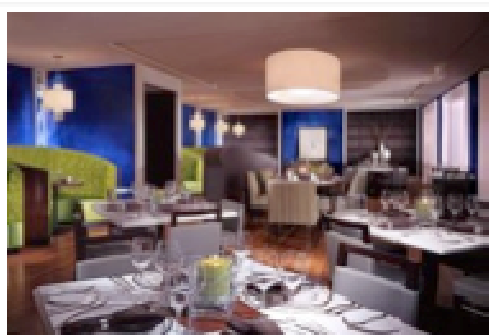


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The plush interior of Azurea
One Ocean Resort.

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area that opens up to the outside where guests can enjoy the ocean breeze. To the left is the main dining room, which features a row of about six booths along the left wall as well as free standing tables. The decor would likely be considered "modern."

For attire, men should wear a jacket and slacks or a suit and women would look most appropriate in a dress or skirt. However, one may be able to get away with a slightly less dressy ensemble since the restaurant is oceanfront and has a "beachy" feel.

Excellent! Magnificent! Words fail to describe the great service and delicious food found at [Azurea](#), located inside [One Ocean Resort](#) at Atlantic Beach.

Examiner.com recently had the privilege of dining at the restaurant and we can say with confidence that Azurea is one of the best in Jacksonville.

As our night began, we were impressed from the start because the mandatory valet parking was free, aside from the tip. We were immediately greeted by Nicole as we exited our car and she personally walked us to the restaurant. This kind of individual attention is typical at One Ocean as they feature "docents" which are similar to personal butlers. These individuals will guide you through your visit and attend to your needs while in the hotel.

As we approached the restaurant, we walked through a corridor that seemed to give the feel of entering the ocean. In the main restaurant area, there is a large bar

As for the food, our meal at Azurea started with a delicious amuse bouche—a small, pre-appetizer meant to stimulate the tastebuds. The dish consisted of a scallop seasoned with a peppercorn crust atop a bit of collard greens with a creamy sauce. It served as a perfect beginning for the excellent meal that was to come.

Next, we ordered the pink peppercorn crusted ahi tuna (\$15) and the cast iron seared jumbo blue crab cake (\$16). Regarding the tuna, we immediately noticed the freshness of the fish. However, this was expected given that Chef Peters uses local, fresh ingredients in many of his dishes.

The crab cake however, stole the show. It featured very fresh crab along with red and green peppers, charred heirloom potatoes, and apple cider braised collard greens. This appetizer should be a prerequisite for any diner looking for the true Azurea experience.

As for an accompaniment to our appetizers, we were undecided on what wine to order from Azurea's extensive menu of full and half bottles. So, we asked our waitress Gwen if she would pair wines with the dishes. She accommodated this request and was seemingly clairvoyant with her selections. She chose a glass of Conundrum—one of our very favorite wines—to pair with the crab cake and the Llopert rose brut to go with the tuna.

As for our entrees, we first tried the lamb vs. lamb (\$34). This was an interesting dish that featured roasted Colorado lamb loin on top of a beguga lentil ragout. The loin was exceptionally tender and had a delicious, bold taste. As for the crepinette, it was not our favorite dish of the night but it is worth a try because it represents an unusual and creative way of serving lamb. The crepinette's consistency was similar to meat loaf and it was relatively spicy.

We also tried the coriander dusted sea bass with Maine lobster-mango gastrique and cilantro emulsion (\$32). This dish was fantastic and comes highly recommended. The lobster and sea bass were very tender and the sweet mango flavored gastrique balanced the flavors nicely. Chef Peters' goal to incorporate aspects of European, Caribbean, and American elements into his food really showed up in this dish.

To pair with our entrees, Gwen continued her excellent service by serving the sea bass with a glass of Dr. Loosen Riesling and the lamb with a BV Cabernet blend. Both paired excellently.

For the finishing touch, we tried the warm Grand Marnier soufflé (~\$15). This was a large and impressive dessert that was cooked to perfection. The warm inside had a hint of orange flavor but it was not overpowering. Please note that diners must order this particular dessert 20 minutes ahead of time as it must be prepared during the meal.

After the meal, we enjoyed the ocean breeze outside on the patio as we looked out over the ocean. Azurea was an amazing dining experience that everyone in the Jacksonville area should experience. Anyone who fancies themselves a foodie or simply enjoys good fine dining should enjoy the restaurant.

As a side note, Azurea's Executive Chef, Ted Peters, received some well-deserved validation when he was invited to cook at the [James Beard House](#) in New York City on February 11, 2010. Only a select few receive this honor. Examiner.com is thrilled that a Jacksonville chef will have the chance to showcase his culinary skills in such a prestigious setting. Chef Peters told Examiner.com that he plans to prepare an "exploration of the first coast" for his guests in NYC and we can't wait to hear about the results. Examiner.com will keep our readers updated on the Chef Peters' progress as soon as we hear anything. We at Examiner.com want to wish Chef Ted Peters the best of luck as he showcases First Coast cuisine at the James Beard House in New York City on February 11, 2010. Jacksonville fine dining is truly on the rise!

For more: [Azurea at One Ocean Resort](#), 1 Ocean Boulevard, Atlantic Beach, FL 32233, (904)249-7402