

ONE OCEAN

REMINGTON

One Ocean Resort's Executive Chef Ted Peters Chosen To Cook At The Prestigious James Beard House

Atlantic Beach, FL – Each month the James Beard House in New York City welcomes an exclusive handful of chefs through its doors to cook for food and wine enthusiasts seeking the ultimate culinary experience in a legendary setting. Among the talented few who will work their magic in the James Beard kitchen this February, is Executive Chef Ted Peters of One Ocean™ Resort Hotel & Spa in Atlantic Beach.

"It's such an honor to cook in the house where James Beard himself lived, cooked and entertained," said Executive Chef Ted Peters. "James Beard was, and still is, a culinary legend at the forefront of American Gastronomy."

At One Ocean's restaurant, Azurée, Chef Peters ensures dining options remain concurrent with the resort's mantra, "Always in Your Element," by creating dishes that reflect the cultural influences of Atlantic Beach. His imaginative combination of European, Caribbean and Latin American flavors are displayed in his seasonal menus, allowing diners to voyage the seas of the First Coast from the comfort of an elegant, oceanfront setting.

"We are thrilled to have Executive Chef Ted Peters join the ranks of outstanding chefs who have been invited to cook at the historic James Beard House," said Izabela Wojcik, director of house programming for The James Beard Foundation. "I have the privilege of inviting chefs of the highest caliber to showcase to our members and food enthusiasts America's regional and dynamic cuisine."

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 working 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.

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Less than a hundred diners will experience first hand Executive Chef Ted Peter's inspired cuisine, Feb. 11, 2010 in New York City. However, fine dining seekers will still have the opportunity to experience dining at its finest by booking a reservation at Azur a.

About One Ocean™ Resort Hotel & Spa

One Ocean™ Resort Hotel & Spa is located in Atlantic Beach, Fla., only 25 miles from Jacksonville International Airport. The luxury resort represents the first property to be opened under The Gallery, Remington's signature collection of luxury resort hotels. The property is one-of-a-kind, known for its Docents – a new take on individualized concierge service – and its mantra, "Always in Your Element™," delivering a truly unique experience to guests who can expect nothing short of authenticity, elegance and intuitive service in a world-class, artful setting. To learn more about One Ocean, please visit www.oneoceanresort.com or follow us on [Twitter](#).

About the James Beard Foundation

Founded in 1986, the James Beard Foundation is dedicated to celebrating, preserving, and nurturing America's culinary heritage and diversity in order to elevate the appreciation of our culinary excellence. A cookbook author and teacher with an encyclopedic knowledge about food, James Beard, who died in 1985, was a champion of American cuisine. He helped educate and mentor generations of professional chefs and food enthusiasts. Today, the Beard Foundation continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships to culinary schools, and publications, and by maintaining the historic James Beard House in New York City's Greenwich Village as a "performance space" for visiting chefs. For more information, please visit <http://www.jamesbeard.org>. Find insights on food at the James Beard Foundation's blog Delights & Prejudices. Join the James Beard Foundation on Facebook. Follow the James Beard Foundation on [Twitter](#).