



Executive Chef Ted Peters of One Ocean Resort Hotel & Spa in Atlantic Beach.

Beaches chef asked to cook at James Beard House

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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 Peters. "James Beard was, and still is, a culinary legend at the forefront of American Gastronomy."

At One Ocean's restaurant, Azurés, Peters ensures dining options remain congruent 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 our members and food enthusiasts America's regional and dynamic cuisine."

Peters is a gourmet-cuisine veteran of international repute with 17 years experience in the fine dining industry. 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, in Sunny Isles, Fla. Prior to that, 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 Gaucha Room at the Leeward Miami Beach Hotel, where he earned the