

THE SUN CHRONICLE

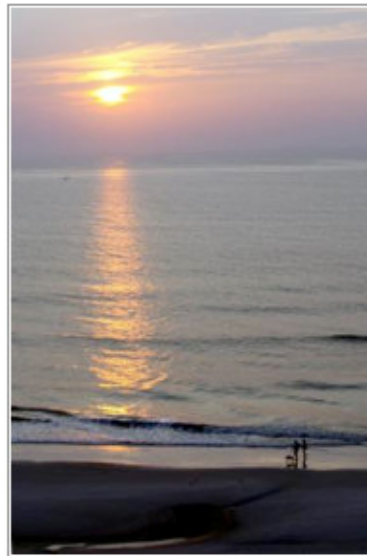
Florida's hidden gem

BY LINDA FASTESON FOR THE SUN CHRONICLE



Culinary delights

Every table at the resort's signature restaurant, Azurea, has an ocean view. Executive chef Ted Peters, a magna cum laude graduate of Johnson and Wales University in Providence, work has taken him from the Ritz-Carlton in Boston and Amelia Island, to the Savoy in London and Auberge de l'Abbaye in France. His elegant and sophisticated dishes are presented as works of art. It's an eclectic contemporary coastal cuisine that fuses the cultures of the Florida coast -European, Caribbean, and the Americas. Chef Peters uses the "Locavor" philosophy, designing his ever-changing menu around the freshest and most healthful local ingredients available. Meats are all natural and game is from prestigious U.S. farms.



The sunrise over Atlantic Beach, Fla., is quite the sight from the balcony attached to your hotel room or suite. (Roger Fasteson)

A five or seven course tasting menu, The Adventurous Palate, is available by advance reservation for those, Chef Peters says, with "an open mind and an empty stomach." Groups of six may reserve the Chef's table. Wine pairings complement the menu.

Breakfast is on the oceanfront terrace, and toast is accompanied by jelly made fresh every day. A favorite is a fresh fruit plate with scrumptious dried fruit compote tossed in honey.

Casual fare is available at the poolside bar and grille or the lobby bar and lounge, where the mirror above the bar reflects television programs. In-room dining is available 24 hours a day.

There is also a veterinarian-approved pet menu and a pet amenity consisting of a placemat, two bowls, dog treats, and toys.

Want to recreate your dining experience at home? Interactive cooking classes are offered.