

MIXING BUSINESS WITH PLEASURE

# North Florida DOCTOR

JANUARY 2009

## ON A HIGH NOTE

Dr. Nabil Hizezi taps his talent to give back in a unique way

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NFD | A BITE AFTER HOURS

**Azuréa**  
Located within One Ocean Resort  
One Ocean Blvd  
Atlantic Beach, FL 32233  
904-249-7402  
[www.oneoceanresort.com](http://www.oneoceanresort.com)

**Hours:**  
Lunch served daily: 11:00 a.m. – 2:30 p.m.  
Dinner served daily: 5:30 p.m. – 10:00 p.m.  
Reservations suggested.

**Other highlights:**  
Indoor or all fresco seating  
Lounge with full bar  
Extensive wine list

*Ocean-bermud  
alcor brings  
the feeling  
of the beach  
indoors.*

# AZURÉA




*Coriander  
Dusted  
Sea Bass  
with Spicy  
Lobster-  
Mango  
Gastrique  
and  
Culantro  
Emulsion.  
Mascarpone  
Cheesecake;  
Avocado and  
Lump Crab  
Tian*

Walk through the long ocean inspired tunnel at One Ocean Resort in Atlantic Beach and you'll enter the calming world of Azuréa. This restaurant, complete with ocean views, sophisticated décor and the most helpful of staff, offers a dining adventure that pleases all the senses.

Chief Ted Peters has created a menu that highlights coastal Florida cuisine with hints of Caribbean and European influences. Using only the freshest ingredients – many of which are all natural or organic – Chef Peters and his staff prepare everything on premises from scratch (they even toast and grind their own spices). The result? A dining experience that quenches the palate, calms the senses and satisfies the soul.

Appetizers include everything from unique salad combinations to delectable seafood creations. The Avocado and Lump Crab Tian is one of Chef Peters' specialties. Sweet lump crab meat is presented under a dome of mild avocado, layered and sculpted to resemble the featured fruit. It is accompanied with a Fraise Salad, Sweet Potato Crisp and Black Truffle Vinaigrette. The crisp lettuce topped with the slightly acidic flavor of the vinaigrette is a refreshing complement to the sweet crab and mild avocado. It's the perfect start to the dinner menu.

Chief Peters offers entrée menu items for virtually any dining preference – seafood, beef, poultry and even a vegetarian selection.

The Coriander Dusted Sea Bass served with Spicy Lobster-Mango Gastrique and Culantro Emulsion is a must-have for any seafood lover. Served on a base of creamy whipped potatoes, the flaky sweet sea bass is topped with tender chunks of delicate lobster, ripe mango, and fruity red peppers. All the flavors are balanced perfectly and make for an amusez-vous experience that matches the plate's beautiful presentation.

No meal is complete without dessert, and Azuréa has pastry chef Nancy Satsky to thank for their delicious dessert menu. From homemade ice cream and sorbet to cheesecake and mousse creations, you're sure to find the perfect ending to your meal. The Mascarpone Cheesecake is a light and airy chilled cheesecake served atop macadamia shortbread with roasted strawberries and white chocolate macadamia bark. Because the flavors are so clean and light (biting into this cheesecake is like biting into a fluffy cloud), you leave the meal feeling satisfied, not stuffed, and your palette feels cleansed.

Chief Peters has over 15 years of culinary experience. A graduate of Johnson and Wales University, he has worked at high-end restaurants both overseas and in the U.S. He has been with Azuréa since the restaurant's opening and is committed to giving all guests a dining experience they will always remember. **D**

*Chef Ted Peters is always happy to talk with guests and describe menu items.*